

Grapes 100% Nebbiolo

Region/Appellation Barbaresco DOCG

Alcohol by volume 14.00%

**Drinking Window** 2024 - 2058

**Tasting Guide** 









Light Medium

Tasting note printed 27/07/2024

# Sorì San Lorenzo 2017 6x75cl

#### Winemaker Notes

Dense aromas of compote of quince and strawberry jam reveal the complexity of Sorì San Lorenzo. It is extremely rich showing red apple and pomegranate, together with notes of fully-ripe strawberry and blackberry. In the mouth, it flows carrying explosive but refined flavours. The entrance is reviving, a persistent feeling touches every part of the mouth, the sip leaves a refreshing and powerful sensation. The tannins are easily detectable but silky. Yet, it shows lingering yellow and gorse flowers on the nose.

## Vineyard

100% Nebbiolo from one of Gaja's three single vineyard Barbaresco sites.

# Winemaking

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

### Vintage

2017 is a vintage of "concentration". Winter and spring were dry and mild (230 mm of rain from May 1st to October 1st) therefore bud break, ripening period and harvest turned to be anticipated of a couple of weeks. Luckily the spread of diseases has been almost absent. Given these peculiar conditions, the aim of both the vineyard management and the

winemaking approach were focused on safeguarding freshness and balance of the wines. Thankfully at the beginning of September, 50 mm of rain decreased the temperatures and helped to reach a full ripeness of grapes even if slightly irregular. The early harvest started on August 7th and finished on September 15. The quantity resulted in a 40% decrease of the production due to the small size of bunches and green harvest. We handled the grapes with particular care, applying extremely soft pressing of bunches and shortening the maceration process. The wines show a complex aromatic profile and high acidity, with intense fruity, spicy, botanical and mineral aromas and flavours. The red wines feature a bright and intense colour along with a concentrated, powerful, yet balanced character. Overall, 2017 resulted in a vintage of extremely low production combined with great quality level.

### Food match

Grilled and Roasted Red Meats

Enjoy with a ribeye steak, cooked to perfection

