

Sorì San Lorenzo 2020 3x75cl

Winemaker Notes

Grapes

100% Nebbiolo

Region/Appellation

Barbaresco DOCG

Alcohol by volume

14%

Residual Sugar

0.52 g/l

pH

3.57

Total Acidity

5.31 g/l

Drinking Window

2025 - 2030+

Tasting Guide

Tasting note printed
02/02/2026

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

The 2020 vintage was characterized by frequent rainfalls that can be defined as atypical for various reasons. Rains were overall above average (the total annual average has been 1000 mm in the Barolo area and 900 mm in the Barbaresco area compared to the usual 800mm). Instead of the distribution coming in winter and spring, it was concentrated in the summer months. Despite the frequent summer thunderstorms, none of our vineyards were damaged by hail. Most of the winter rains fell in November (there was also an early snowfall on the 15th) which helped counteract the drought from December to March. During winter, the temperatures were mild. Particularly, January 2020 will be remembered for being the warmest in the last 50 years. The actual cold, with temperatures below freezing, arrived in mid-March and lasted a month. However, no frost damage occurred. With the sole exceptions of a heat spike in late May, one in August, and one in mid-September, the period from May to early October was characterized by alternating warm days and thunderstorms followed by cooler days. The heat spikes in mid-August and in September from the 10th to the 18th helped grape maturation and the final ripeness of Nebbiolo. Significant temperature variations during the rest of September and October, helped the color, aromas, and the overall health of the grapes.

Food match

Enjoy with a ribeye steak, cooked to perfection

