

# GAJA

## Grapes

100% Nebbiolo

## Region/Appellation

Barbaresco DOCG

## Alcohol by volume

14.5%

## Drinking Window

2025 - 2034+

## Tasting Guide

A B C D **E**

Light Medium Full

## Tasting note printed

15/07/2025

# Sorì San Lorenzo 2021 3x75cl

## Winemaker Notes

The nose is very intriguing and iridescent with mineral scents, intense aromas of citrus, blackberry, currant and raspberry; yet violet, lily of the valley, rose and wild herbs. On the palate it has volume and power, the texture is dense, with long and full tannins. It's very complex and changes a lot in the glass.

## Vineyard

The single vineyard overlooks the Tanaro River, which regulates temperature and humidity.

## Winemaking

Fermentation, maceration and ageing in oak for 24 months.

## Vintage

Abundant snowfall and low temperatures led to an unusually severe, rainy winter, followed by a dry spring. Temperatures picked up in mid-March but unfortunately, the cold returned in early April with icy winds. Some vineyards lower in altitude were affected by frost and recorded losses between 30% and 5%. The summer rolled out with hot and dried days alternating with short and frequent gusts of winds that had the effect of lowering the temperatures. Powdery mildew became a real threat in Barbaresco in July and required a lot of attention and focus from our team. After an overall dry season, a redeeming rainfall came in the end of August, refreshing the Barbaresco region. Nebbiolo ripened slowly, helped by a rainfall on September 17 along with a drop in temperatures and a dense fog. The harvest kicked off in Barbaresco on September 21. This relatively dry and cold vintage led to a late harvest and paid off with high quality grapes, characterized by smaller berries.

## Food match

Enjoy with a ribeye steak, cooked to perfection

