

GAJA

Sorì Tildìn 2015 6x75cl

Winemaker Notes

This wine shows charming aromas of essential oils, notes of sandalwood, cinchona, oleander, laurel and almond tree. It is complex and deeper on the nose, with a persistent cedar note. Sweet fruits aromas such as white melon, pear, coriander, sage and other aromatic herbs. It is well-structured in the mouth, combined with a refreshing acidity.

Vineyard

The Sorì Tildìn vineyard is situated in the municipality of Barbaresco, on top of a hill where, a little below, there is Costa Russi. The land, facing south, consists of clayey-calcareous marls and covers a surface of 3.38 hectares, with an average altitude of 260 m above the sea level. The vines are 45 years old on average.

Winemaking

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

Vintage

The winter of 2015 was mild, followed by a rainy spring, providing abundant water to the vineyards. May was marked by strong temperature variations which helped to slow down blossoming and putting bud break back in line with the previous year. Thanks to the appropriate agronomical techniques put in place (cover crops, no trimmings, shadowing of the bunches) the vines reacted well to the steady heating trend that took place between July and mid-August. The 2015 harvest will be remembered for the even ripening of the various plots and the consequent compactness of the picking period which here was completed within one day, September 29. The fermentations were regular and steady, with an average length of fifteen days. The resulting wines feature a gentle tannic structure, a well-balanced acidity and alcohol, and a great mouth filling texture.

Food match

Grilled and Roasted Red Meats

A great match with wild game or Gran Padano cheese



Grapes

100% Nebbiolo

n/a

n/a

n/a

n/a

n/a

Region/Appellation

Barbaresco DOCG

Alcohol by volume

14.50%

Drinking Window

2023 - 2041

Tasting Guide



Light

Medium

Full

Tasting note printed

11/12/2023