

GAJA

Sorì Tildìn 2017 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

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

Enjoy with roast beef tenderloin



Grapes

100% Nebbiolo

Region/Appellation

Barbaresco DOCG

Alcohol by volume

14%

Drinking Window

2025 - 2037

Tasting Guide

A B C D **E**
Light Medium Full

Tasting note printed

20/04/2025

