

Sorì Tildin 2020 3x75cl

Winemaker Notes

Grapes
100% Nebbiolo

Region/Appellation
Barbaresco DOCG

Alcohol by volume
14%

Residual Sugar
0.46 g/l

pH
353

Total Acidity
5.26 g/l

Drinking Window 2025 - 2030+

Tasting Guide



Tasting note printed
02/02/2026

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

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 roast beef tenderloin

