

**GAJA**

2015 6x75cl

### Winemaker Notes

Fresh bouquet, fine and ripe tannins, great drinkability. Open and persistent nose. Floral in the beginning, with straightforward notes of rose petal and violet, it develops deeper botanical characters with hints of juniper, dandelion and incense. On the palate, the pure essence of Cerequio leads to sweet notes of red cherry, strawberry, raspberry, thyme and anise. Polished tannins and the bright acidity balance the fruit concentration, leading to classic medium-weight structure with remarkable ageing potential.

### Vineyard

Conteisa vineyard is situated in Cerequio, in the municipality of la Morra. The land, facing south, consists of clayey-calcareous marls with a considerable presence of sand and covers a surface of 6 hectares, with average altitude of 380m above the sea level. The vines are 65 years old on average.

### Winemaking

Fermentation and maceration for around three weeks followed by ageing in oak for 30 months.

### Vintage

The winter in 2015 was mild, followed by a rainy spring, which provided a good amount of water to the vineyards. May 2015 was marked by strong temperature variations, crucial for slowing down the blossoming. Indeed, the bud break has been on average 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. The harvest started on September 19 and ended on October 1. The fermentations were regular and steady, with an average length of fifteen days.

### Food match

Grilled and Roasted Red Meats

Try with rich pasta or risotto dishes with sumptuous tomato based sauces.



#### Grapes

100% Nebbiolo

#### Region/Appellation

Barolo DOCG

#### Alcohol by volume

14.50%

#### Drinking Window

2024 - 2041

#### Tasting Guide

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

#### Tasting note printed

22/12/2024