

GAJA

Gaja Costa Russi 2020 6x75cl

Winemaker Notes

The Costa Russi nose is generous, floral and sweet with intense aromas of rose and violet, blood orange, red berries, liquorice and turmeric. The palate is fleshy, loaded with red and dark berry notes, such as mulberry, red currant, black cherry. The soft and round tannins balance the good acidity. It is the most inviting and generous of the three Gaja single vineyards.

Vineyard

The Costa Russi vineyard is situated in the municipality of Barbaresco, at the foot of a hill where, a little above, sits Sori Tildin. The land, facing south-west, consists of clayey-calcareous marls and covers a surface of 4.35 hectares, with an average altitude of 230 m 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 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

Grilled and Roasted Red Meats

Perfect with roasted meats.



Grapes

100% Nebbiolo

Region/Appellation

Barbaresco DOCG

Alcohol by volume

14.00%

Residual Sugar

0.5 g/l

pH

3.52

Total Acidity

5.27 g/l

Drinking Window

2024 - 2030+

Tasting Guide

A B C D **E**

Light

Medium

Full

Tasting note printed

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