

GAJA

Magari 2020 6x75cl

Winemaker Notes

Glowing and intense colour. Polished, refined, focused and expressive, with notes of eucalyptus, pepper and pine. A typical notes of the local Mediterranean bushes and berries rise from the glass. Fine-grained tannins surround a sleek core of black cherry, blackberry and liquorice flavours, with nice fresh nuances gliding through a long and expressive finish. The harmony between vibrant acidity and refined tannins is a premise for an excellent aging potential.

Vineyard

The vineyard blocks that make up this blend are further away from the nearby sea, closer to the fertile hillside. The loamy, clay-rich soils here are known as terre brune (dark brown earth), is key in creating round wines with mineral characters.

Winemaking

The three varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak, they are blended and then aged for several months in the bottle before release.

Vintage

The last months of 2019 were very rainy in Montalcino, November in particular, with 250 mm of rainfall approximately. 2020 winter until late March was dry with temperatures above the seasonal average. In the second half of March, exactly at the end of pruning, the temperatures dropped drastically for a month, reaching -5°C and causing some problems with frost. The following months were hot, but not excessively, and were characterized by significant temperature variations at night. Tramontana winds – cold air coming in from the norther Apennine Mountains – in conjunction with heat peaks that reached 31°C on September 12th, accompanied the Sangiovese until its full ripeness. The harvest began on eptember 15th at Pieve Santa Restituta. The grape clusters were sparse and small, the berries well ripened, rich in sugars and in polyphenolic compounds.

Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game



Grapes

Cabernet Franc
Cabernet Sauvignon
Petit Verdot

Region/Appellation

Bolgheri DOP

Alcohol by volume

14.50%

Residual Sugar

less than 1 g/l

pH

3.75

Total Acidity

4.71 g/l

Drinking Window

2024 - 2030

Tasting Guide

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

Tasting note printed

22/12/2024