

GAJA

2017 6x75cl

Winemaker Notes

A mix of ripe fruits, liquorice, juniper and earth flavours mark this austere Barolo, which tiptoes between elegance and power. With air, a soft and intriguing wooded note comes forward. A vortex of dark fruits envelop palate, together with layers of robust tannins.

Vineyard

100% Nebbiolo from the Sperss vineyard in Serralunga

Winemaking

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

Vintage

600 mm of rain fell over from November 2016 to April 2017, thus creating the ideal water supply for the entire growing season, which combined with the warm second half of March (average temperatures of 30- 35°C), led to an early bud break of 15 days. During spring our vineyards in Barolo suffered a bit from frost as well, but luckily no hailstorm occurred. The hot summer was more humid than in Barbaresco, with 40 mm of rain fallen on September 2nd, which decreased temperatures and it has been providential to reach a full ripeness of grapes even if slightly irregular. Overall, 2017 was a year of thermal stress, firstly due to the spring frosts and secondly due to the very warm temperatures during summer. Despite these thermal and water stress, the vines optimally reacted adapting to these extreme conditions by decreasing the size of their canopy, bunches and berries. The vines have naturally produced a lower quantity, the drop of the production has been estimated around 30%. The grapes increased their concentration, developed thicker skins, higher acidity and tannins, intense aromas and flavours and colours, without reaching excessive levels of potential alcohol. Generally speaking, the 2017 vintage has created both red and white wines with surprising freshness.

Food match

Grilled and Roasted Red Meats

A simple grilled steak with herb butter



Grapes

100% Nebbiolo

Region/Appellation

Barolo DOCG

Alcohol by volume

14.50%

Residual Sugar

0.52 g/l

Total Acidity

5.24 g/l

Drinking Window

2024 - 2050+

Tasting Guide



Tasting note printed

22/12/2024