

GAJA

GAJA WINERY, BARBARESCO & BAROLO - PIEDMONT

HARVEST REPORT 2014

During 2014 vintage we noticed several similarities in the climatic trend of the four areas in which we operate: Barbaresco, Barolo, Bolgheri and Montalcino. Generally speaking:

The vintage was distinguished by mild winter and a warm spring.

Summer time brought a high level of unpredictability to the weather, with abundant rainfalls above average. In such a kind of condition, punctual and frequent preventive interventions were crucial to keep the quality level of the grapes.

To allow the perfect grape ripening, we increased and hastened the leaves thinning. Meanwhile, the natural grassing of the soil was crucial to contrast any kind of water scarcity in the vineyards.

A strict green harvest and a stronger selection of the grapes made the difference.

Summer months were characterized by a cool climate and strong differences between day and night temperatures. This led to a slow and regular phenol maturation of the grapes and allowed the correct thickening of the skins.

Grapes' health conditions were good; they went regularly through the fermentation, also thanks to the appropriated level of alcohol.

The grapes had a good thickness of skins; this allowed the development of a nice aromatic complexity and brought the correct color intensity.

In terms of quantity, there was a 20-35% general decrease in relation to the 2013 harvest.

We will make a further selection in the cellar which will allow us to obtain good quality wines, with peaks of excellence.

BARBARESCO AND BAROLO - GAJA

The mild winter and the warm spring led us to foresee an early harvest. But the unexpected cold and rainy summer, characterized by a low levels of sunshine, slowed down the vines' growth.

Vineyards in Serralunga and La Morra, in the Barolo area, were hit by two hail storms. Meanwhile, the rainfall in the Barbaresco area was half in respect to the precipitations in the Barolo area, thus ensuring a very good harvest.

The rising of the temperatures from the second week of September allowed the perfect ripening of the grapes, which were in good health condition.

The early blossoming, which came 10 days earlier than 2013, balanced the slowing down occurred in summer time. This allowed us to start the harvest on 8 September with the white varieties, then on 26 September with Nebbiolo. We finished the harvest on 16 October.

In terms of quantity, there was a 35% decrease in relation to the 2013 harvest for the Barolo area; meanwhile in Barbaresco the quantity of the crop was 20% less than last year.

We expect that the best wines will be produced in the Barbaresco area.

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GAJA WINERY, BARBARESCO & BAROLO - PIEDMONT

HARVEST REPORT 2015

BARBARESCO AND BAROLO - GAJA

The winter in 2015 has been mild, followed by a rainy spring, which has 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 has been completed in one day, September 29. Most of the fermentations have been spontaneous with an average length of fifteen days. The process has been regular and steady, without any interruption. The 2015 red wines feature a gentle tannic structure, a well-balanced acidity and alcohol, and a great mouth filling texture.



ALTENI DI BRASSICA

(ahl-TAY-nee dee BRAH-see-kah)

The name originates from *Alteni*, small stone walls that once surrounded the plots of land, and *brassica*, yellow flowers growing in the vineyards in spring.



Winery	GAJA, Barbaresco, Piedmont.
Denomination	Langhe D.O.P.
Varieties	Sauvignon Blanc.
Vineyards	<p>Alteni di Brassica is produced from vineyards located in Treiso and Serralunga d'Alba.</p> <p>Surface: approximately 3 hectares (7.5 acres).</p> <p>Soil: mainly calcareous clay.</p> <p>Exposure: towards west, north-west and east.</p>
Winemaking method	Fermented and aged in stainless steel tanks and barrels.
Characteristics	<p>Well-defined fruity notes (grapefruit, papaya, pear) with flower and spicy hints.</p> <p>Balanced body and defined structure in the mouth supported by great freshness. Excellent bottle ageing capacity.</p>
First vintage produced	1986.

GAJA

BARBARESCO 2015

NEW RELEASE

An inviting vintage of mid-weight and sweet fruit expression.

Climate and harvest

The winter in 2015 has been mild, followed by a rainy spring, which has 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. Most of the fermentations have been spontaneous with an average length of fifteen days. The process has been regular and steady, without any interruption. The 2015 red wines feature a gentle tannic structure, a well-balanced acidity and alcohol, and a great mouth filling texture.

Tasting notes

The 2015 Barbaresco is a faithful expression of its vintage. Clean and expressive, both at the nose and at the palate, it opens with pure floral notes of rose petal and elder flowers. Warm spices like black pepper and tobacco give roundness to the bouquet. The palate features a remarkable fruit concentration with juicy and sweet red and black fruit, such as red cherry, plum, strawberry. The exuberance of the fruit and floral expression is temperate by the good acidity and the silky tannins, leading to a fresh and balanced wine with serious ageing potential and yet inviting in its youth.

Vineyards

14 vineyards situated in the municipality of Barbaresco. The land, at a height between 250 and 330 m above the sea level, covers a surface of 21.4 hectares. The plants are 40 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

The grapes, coming from each single vineyard, separately undergo fermentation, maceration and ageing in oak for 12 months. Then they are blended and further age in oak for another 12 months.



DARMAGI

(dar-MAH-jee)

First Cabernet Sauvignon post-phylloxera planted in Piedmont, Darmagi is a single vineyard situated in the Langhe region. It was Giovanni Gaja, Angelo's father, who involuntarily named this wine, because when Cabernet Sauvignon was planted instead of Nebbiolo, his first comment in Piedmontese dialect was *Darmagi!* (What a pity!).



Winery	GAJA, Barbaresco, Piedmont.
Denomination	Langhe D.O.P.
Varieties	Cabernet Sauvignon, Merlot, Cabernet Franc.
Vineyards	Planted in 1978, it was chosen by Angelo Gaja both as a tribute to this prestigious grape and to demonstrate the vocation of the Langa land to produce great wines also from non-traditional varieties. The vineyard, facing south, covers a surface of 2.8 hectares (6 acres avg.) and has average altitude of 280 M above the sea level.
Winemaking method	Fermented and aged in stainless steel tanks and barrels.
Characteristics	Despite its well-defined varietal character, Darmagi has a precise personality due to the Barbaresco soil which emphasizes its early austerity, resulting in a refined and complex wine. It has a dark colour, with spicy aromas of paprika, liquorice, cassis fruit and flowers, especially violet. This wine has a remarkable structure, with refined tannins. Suitable for long ageing.
First vintage produced	1982.

GAJA

CONTEISA 2014

NEW RELEASE

Fresh bouquet, fine and ripe tannins, great drinkability.

Climate and harvest

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring, which showed average temperatures for the season. Due to these conditions, the flowering took place 10 days earlier than usual. The summer of 2014 has been cold and humid, with abundant rain showers during July. The average temperature in August was of 19°C. The peculiar humidity of the 2014 required an intense labor work in the vineyard in term of canopy management, diseases monitoring and grassing management. The first two weeks of September have been drier but colder than usual, with a considerable diurnal temperature variation. In the second part of September the weather improved, showing long and dry sunny afternoons, thus leading to a complete phenolic ripeness of the grapes. The harvest began on October 2 and ended on October 11. The grapes brought into the winery were healthy with thick and ripe skins. Thanks to the healthiness of the grape and the equilibrated alcohol content the fermentations started easily and proceeded slowly and steadily.

Tasting notes

Open and persistent nose. Floral in the beginning, with straightforward notes of rose petal and violet, it develops into a deeper botanical character with hints of juniper, dandelion, incense. In 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.

Vineyards

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 380 m above the sea level. The vines are 65 years old on average.

Appellation Barolo D.O.P.

Grape varieties 100% Nebbiolo

Winemaking method

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

First vintage produced 1996.



GAJA

SPERSS 2014

NEW RELEASE

Fresh bouquet, fine and ripe tannins, great drinkability.

Climate and harvest

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring, which showed average temperatures for the season. Due to these conditions, the flowering took place 10 days earlier than usual. The summer of 2014 has been cold and humid, with abundant rain showers during July. The average temperature in August was of 19°C. The peculiar humidity of the 2014 required an intense labor work in the vineyard in term of canopy management, diseases monitoring and grassing management. The first two weeks of September have been drier but colder than usual, with a considerable diurnal temperature variation. In the second part of September the weather improved, showing long and dry sunny afternoons, thus leading to a complete phenolic ripeness of the grapes. The harvest began on October 4 and ended on October 10. The grapes brought into the winery were healthy with thick and ripe skins. Thanks to the healthiness of the grape and the equilibrated alcohol content the fermentations started easily and proceeded slowly and steadily.

Tasting notes

The 2014 Sperss features a classic Serralunga nose, earthy and savoury with pure notes of coals, tobacco, juniper, and sap. In the palate the wine is tense, loaded with energy that will need serious ageing to fully develop. Impressive fruit concentration, with sweet red berries – raspberry, wild strawberry, red currant, plum – blood orange, bark, liquorice. Acidity and tannins lift this wine to its freshest expression.

Vineyards

The Sperss vineyard is located in the Marenca-Rivette sub-area in the municipality of Serralunga. The land, arranged as an amphitheatre on a surface of 12 hectares, consists of very compact clayey-calcareous marls and has south and south-west exposure with an average altitude of 370 m above the sea level. The vines are 55 years old on average.

Appellation Barolo D.O.P..

Grape varieties 100% Nebbiolo

Winemaking method

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

First vintage produced 1988.

