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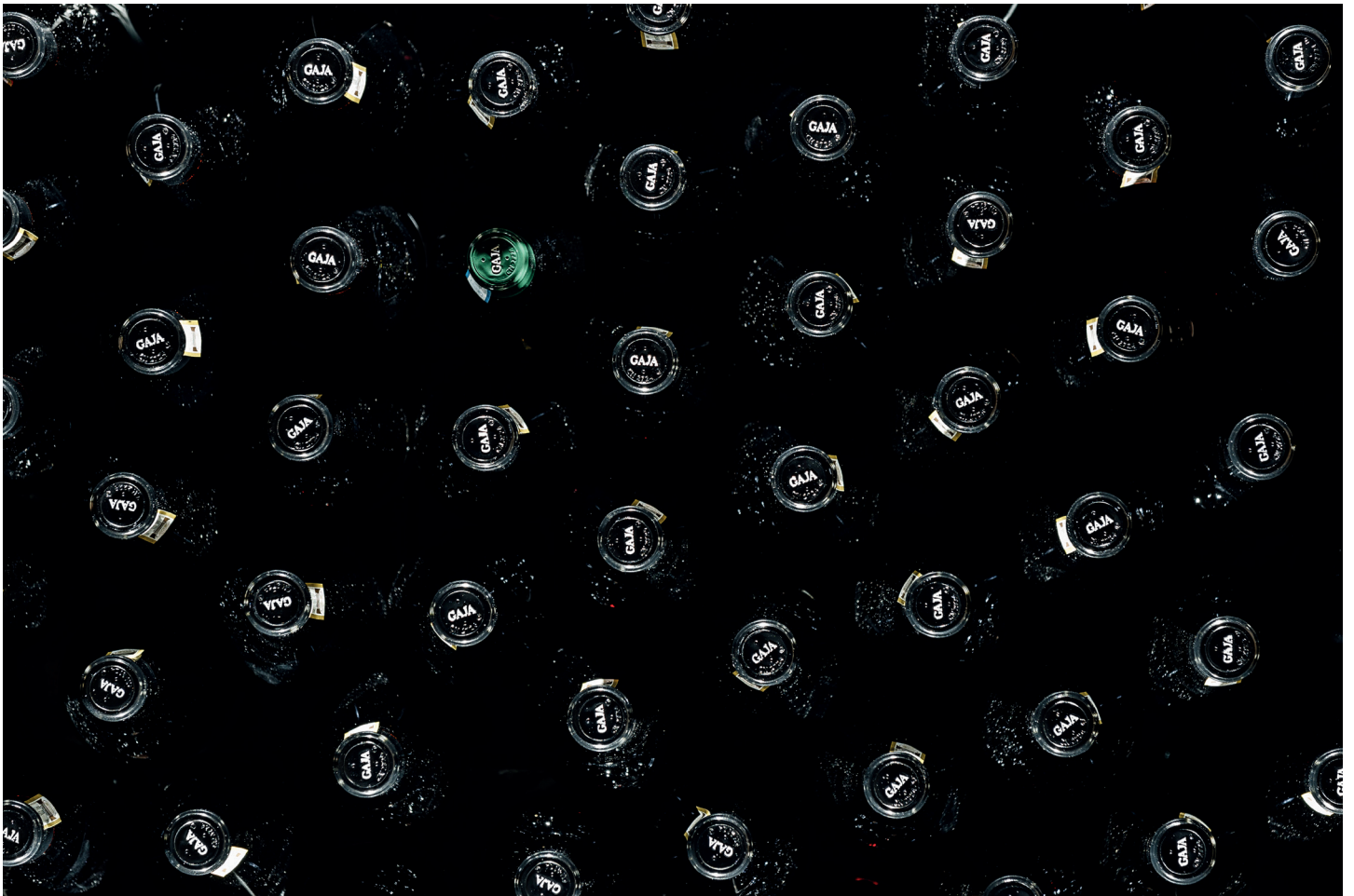
GAJA WINERY, BARBARESCO & BAROLO - PIEDMONT

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 started on September 19 and ended on October 1.

The fermentations have been regular and steady, with an average length of fifteen days. The wines feature a gentle tannic structure, a well-balanced acidity and alcohol, and a great mouth filling texture.



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GAJA WINERY, BARBARESCO & BAROLO - PIEDMONT

HARVEST REPORT 2016

BARBARESCO AND BAROLO - GAJA

The winter 2016 was mild with low level of rainfall during January and February. Starting from the end of February the temperatures dropped and remained below the average until the end of March. This late winter led to a delayed bud break of about 10 days. The rest of the spring, from April, was rainy and mild, especially in the Barbaresco area. During the summer, the temperature growing trend was steady without any particular heat picks. There was a couple of hot weeks in July, with temperatures around 30°C but never exceeding 35°C, a hailstorm hit a good portion of the Cerequio vineyards in the Barolo area, causing some damages to the grapes, luckily only partially.

In particular, the climate trend was determined by remarkable and intense variations in temperature between day and night and positive rainfall, especially occurring during spring in the Barbaresco area and significantly in August and September in Barolo. Bright, sunny and fresh days characterizing the harvest period, allowed the perfect ripeness of the grapes and enhanced the elegance of Nebbiolo. The harvest was regular, started on August 25th with Sauvignon blanc and Chardonnay and finished on October 12th with Nebbiolo grapes. We picked healthy grapes, evenly ripe, with thick skins, balanced concentration of the sugars and good phenol characteristics (colour and tannins), characterized by low pH and high acidity combined with generous fruit expression.

Overall, 2016 is considered a rich vintage, comparable to the 2001, the wines are powerful, with great structure, they need time in order to express at best their potential and they are optimally suitable for a very long ageing. A bit more privileged was the Barbaresco area if compared to Barolo, due to the regular maturation trend and lower amount of rainfall during the last part of the season. Both nebbiolo wines from Barbaresco and Barolo are deep coloured, seriously structured and compact but also very fine and gracious with rich and complex bouquet, juicy and gentle tannins, and a well-controlled mouth feel.

2016 is among the best vintages that the region had during this century and it has all the potential to become outstanding.

GAJA

SORÌ TILDIN 2016

NEW RELEASE

2016 is among the best vintages popping up in this century and it has all the potential to be a must-have for Barbaresco lovers.

Climate and harvest

Compared with the 2015, the 2016 vintage has been fresher in terms of temperatures. The winter has been mild, with low level of rainfall during the months of January and February. Starting from the end of February 2016 the temperatures finally dropped and stayed low until the end of March. This late winter led to a delay of about 10 days in the bud breaking. The spring has been rainy and mild. During the summer, the temperature growing trend has been steady without any particular heat picks. There has only been a couple of hot weeks in July, with temperatures hovering above the 30° C but never exceeding the 35°C. In particular, the climate trend has been determined by remarkable temperature variations between days and nights during the last part of the growing season. Overall, the 2016 white varieties' feature low pH and high acidity combined with generous fruit expression. The harvest begun on September 3 and ended on September 13.

Tasting notes

This wine shows charming aromas of essential oils, notes of sandalwood, cinchona, oleander, laurel and almond tree. It is complex and deeper on the nose, with a persistent cedar note. Sweet fruits aromas such as white melon, pear, coriander, sage and other aromatic herbs. It is well-structured in the mouth, combined with a refreshing acidity. The tannins are less captivating if compared with Costa Russi, nevertheless it benefits from a wider spectrum of different flavours, mainly on the nose. In the mouth it is much fresher and responsive than the opulence it shows on the nose may let think.

Vineyards

The Sorì Tildin vineyard is situated in the municipality of Barbaresco, on top of a hill where, a little below, there is Costa Russi. The land, facing south, consists of clayey-calcareous marls and covers a surface of 3.38 hectares, with an average altitude of 260 m above the sea level. The vines are 45 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

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

Robert Parker
WINE ADVOCATE

97
points

op drunk:

2024 - 2050



GAJA

SORÌ SAN LORENZO 2016

NEW RELEASE

2016 is among the best vintages popping up in this century and it has all the potential to be a must-have for Barbaresco lovers.

Climate and harvest

Compared with the 2015, the 2016 vintage has been fresher in terms of temperatures. The winter has been mild, with low level of rainfall during the months of January and February. Starting from the end of February 2016 the temperatures finally dropped and stayed low until the end of March. This late winter led to a delay of about 10 days in the bud breaking. The spring has been rainy and mild. During the summer, the temperature growing trend has been steady without any particular heat picks. There has only been a couple of hot weeks in July, with temperatures hovering above the 30° C but never exceeding the 35°C. In particular, the climate trend has been determined by remarkable temperature variations between days and nights during the last part of the growing season. Overall, the 2016 white varieties' feature low pH and high acidity combined with generous fruit expression. The harvest begun on September 3 and ended on September 13.

Tasting notes

Dense aromas of compote of quince and strawberry jam reveal the complexity of Sorì San Lorenzo. It is extremely rich showing red apple and pomegranate, together with notes of fully-ripe strawberry and blackberry. In the mouth, it flows carrying explosive but refined flavours. The entrance is reviving, a persistent feeling touches every part of the mouth, the sip leaves a refreshing and powerful sensation. The tannins are easily detectable but silky. Yet, it shows lingering yellow and gorse flowers on the nose.

Vineyards

The Sorì San Lorenzo vineyard is situated in the municipality of Barbaresco, a few steps from the old town centre. The land, facing south, consists clayey-calcareous marls and covers a surface of 3.38 hectares, with an average altitude of 250 m above the sea level. The vines are 50 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

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

Robert Parker
WINE ADVOCATE

98
points

op drunk:

2024 - 2050



GAJA

COSTA RUSSI 2016

NEW RELEASE

2016 is among the best vintages popping up in this century and it has all the potential to be a must-have for Barbaresco lovers.

Climate and harvest

Compared with the 2015, the 2016 vintage has been fresher in terms of temperatures. The winter has been mild, with low level of rainfall during the months of January and February. Starting from the end of February 2016 the temperatures finally dropped and stayed low until the end of March. This late winter led to a delay of about 10 days in the bud breaking. The spring has been rainy and mild. During the summer, the temperature growing trend has been steady without any particular heat picks. There has only been a couple of hot weeks in July, with temperatures hovering above the 30° C but never exceeding the 35°C. In particular, the climate trend has been determined by remarkable temperature variations between days and nights during the last part of the growing season. Overall, the 2016 white varieties' feature low pH and high acidity combined with generous fruit expression. The harvest begun on September 3 and ended on September 13.

Tasting notes

An elegant aroma with a clear expression of fruits. In the mouth, citrusy notes, a shade of orange and undetectable wood. Violet notes first, then fruits are expressed: red orange, plum and a slight hint of licorice. A coherent nose-mouth matching. Among the three single vineyards, Costa Russi looks like the less structured but it has a long mouth-filling and impresses with its harmony and *class*. Velvety tannins, a note of dried flowers like rose and violet embodies the classical Barbaresco characteristics.

Vineyards

The Costa Russi vineyard is situated in the municipality of Barbaresco, at the foot of a hill where, a little above, sits Sorì 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.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

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

Robert Parker
WINE ADVOCATE

96+
points

op drunk:
2023 - 2045



GAJA

CONTEISA 2015

NEW RELEASE

Conteisa, unfortunately often hit by hay during the last years, was luckily saved in 2015 and shows its expression at the best.

Climate and harvest

Highly favorable climate conditions throughout all the year (snow in winter, rain in spring, a perfect summer) favored a high quality. The peak temperature during veraison and few rain showers between August and September were further optimal conditions for a great vintage.

Tasting notes

A leitmotiv (fil rouge) from 2015 vintage characterizes our Barolo wines: they are extremely appealing and enjoyable in their youth. Conteisa label has ripe and juicy fruits notes, mainly red fruits, like red currant and red cherry; along with an harmonious and remarkable balance that ensures a long aging potential. A fresh note is also present, this menthol characteristic combined with ripe and silky tannins, increase the pleasure of drinking this Barolo.

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 24 months.

First vintage produced 1996.

Robert Parker
WINE ADVOCATE

96
points

op drunk:

2025 - 2050



GAJA

SPERSS 2015

NEW RELEASE

Sperss is already expressive and enjoyable, it shows its muscles but not without finesse.

Climate and harvest

Highly favorable climate conditions throughout all the year (snow in winter, rain in spring, a perfect summer) favored a high quality. The peak temperature during veraison and few rain showers between August and September were further optimal conditions for a great vintage. 2015 quality shows its best from Serralunga, where the compact clay befitted the hot summer providing structure and pleasantness into the wines.

Tasting notes

It shows vibrant and intense hints on the nose, mainly herbs and spices: thyme, cloves, black pepper and a dash of smoke.

A vortex of dark and ripe fruits envelop the palate, like prunes and black cherries. An interesting note of lemon marmalade is surprising.

Extremely approachable in its youth, although supported by a powerful structure, with a vibrant and deep finish.

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 24 months.

First vintage produced 1988.

Robert Parker
WINE ADVOCATE

97+
points

op drunk:
2025 - 2050

