

GAJA

BARBARESCO 2021

NEW RELEASE

2021 is a cooler, relatively dry and late harvest vintage that paid off with high quality grapes, characterized by smaller berries. Their thin skins, rich in aromas and colour, led to structure wines of significant volume and richness; wines with soft and sweet tannins, high acidity and intense aromas.

Climate and harvest

Abundant snowfall and low temperatures led to an unusually severe, rainy winter, followed by a dry spring. Temperatures picked up in mid-March but unfortunately, the cold returned in early April with icy winds. Some vineyards lower in altitude were affected by frost and recorded an average losses of 5%. The summer rolled out with hot and dried days alternating with short and frequent gusts of winds that had the effect of lowering the temperatures. Powdery mildew became a real threat in Barbaresco in July and required a lot of attention and focus from our team. After an overall dry season, a redeeming rainfall came in the end of August, refreshing the Barbaresco region. Nebbiolo ripened slowly, helped by a rainfall on September 17 along with a drop in temperatures and a dense fog. The harvest kicked off in Barbaresco on September 21.

Tasting notes

Barbaresco 2021 reveals delicate aromas of candied citrus fruit, pomegranate, fresh herbs, marzipan, cherries and violet. Spicy nuances evolve towards blackberry, plum, and tangerine. It features the juiciness of blood oranges and a very persistent fresh red fruit. In the mouth, it has volume and length without being edgy with an important and compact structure. The tannins are powerful, sweet, and elegant, complemented by beautiful acidic freshness and a savory, salty finish.

Vineyards

14 vineyards situated in the municipality of Barbaresco. The land, at a height between 250 and 330m 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 aged in oak for another 12 months.



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