

GAJA

DAGROMIS 2012

NEW RELEASE

The Dagromis 2012 is an approachable and food-friendly wine, less austere if compared with more classic vintages.

Climate and harvest

2012 started with a dry winter, followed by a mild spring. A light scarcity of rainfalls during the cold season along with the dryness that characterized also the 2011 summer led to an anticipated bud break.

The main features of the 2012 summer were the constant warm temperature combined with a shortage of sunlight. This situation prevented the grapes from getting sun burnt but also led to a slightly problematic maturation. The general picture described above brought to the important decision of renouncing to bottle both Sperss and Conteisa 2012, our single vineyards from the Barolo area. Instead, we have released only the Dagromis 2012, which comes from the grapes of the two portion of vineyard owned by the Gaja family in the area of Barolo: Cerequio in La Morra and Marenc-Rivette in Serralunga.

Tasting notes

The bouquet of the Dagromis 2012 is clean and elegant, displaying delicate notes of dog-rose along with mixed aromatic herbs and spices, notably marjoram and thyme. The balsamic character of the nose evolves into a spiced one, leading to aromas of anise and wild fennel. In the palate the wine shows juiciness, silky tannins, medium structure and a nice balance between acidity and alcohol.

Vineyards

Both in Serralunga and La Morra.

Appellation Barolo D.O.C.G.

Grape varieties 100% Nebbiolo

Winemaking method

The grapes, coming from two single vineyards, separately undergo fermentation, maceration and ageing in oak for 12 months. Then they are blended and further aged in oak for another 18 months.

First vintage produced 1998.



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