

GAJA

DAGROMIS 2015

NEW RELEASE

The wine features a gentle tannic structure, a well-balanced acidity and alcohol, and a good mouth filling texture.

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. 2015 May 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 simultaneous 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.

Tasting notes

The bouquet of 2015 Dagromis is intense and more fruit-forward than usual, displaying fresh notes of Tarocco orange (red orange) and chinotto, yet with steaks of licorice and spices, notably thyme.

Red-tone fruits, fine tannins and vibrant acidity are well-combined in a mid-weight and sleek structure. Enjoyable in its youth and supported by a harmonious complexity that foresees a beautiful ageing potential.

Vineyards

Both in Serralunga and La Morra.

Appellation Barolo D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

The grapes, coming from the 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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