

GAJA

SITO MORESCO 2021

NEW RELEASE

2021 was a late vintage, tending to be dry but cool, resulting in wines of great volume and richness marked by savoriness and length, generous even on the nose, with intense and complex aromas

Climate and harvest

Abundant snowfall and low temperatures led to an unusually severe, rainy winter, followed by a dry spring. Temperatures picked up again in mid-March, accelerating the plant life cycle. Unfortunately, the cold temperatures returned in early April with icy winds that channeled through the valleys and affected the lower vineyards, especially in the Barbaresco area. Other Barbaresco vineyards affected by frost recorded minimal losses of 5%. Our Barolo vineyards are located at higher altitudes and survived the frost unscathed. The summer rolled out dramatically with a bright and windy start, hot and violent midseason, characterized by frequent thunderstorms, and ended hot and dry. While both benefited from thunderstorms that cooled the land, powdery mildew became a real threat in Barbaresco in July. A redeeming rainfall came at the end of August, refreshing the Barbaresco and Barolo vineyards.

Tasting notes

A beautiful violet color atypical of Nebbiolo but reflective of the 2021 vintage where fullness and richness are even present to the eye. The wine has bold notes of blackberry, cherry, blood orange, and bergamot with a touch of flintiness. Medium-structured with lots of juiciness and harmony on the palate all lead to well-balanced acidity and tannin structure with a long finish.

Vineyards

Mainly Pajoré in Treiso with additional grapes coming from Serralunga.

Appellation Langhe D.O.P.

Grape varieties

Nebbiolo, Barbera

Winemaking method

The two varieties ferment and macerate separately for three weeks. After the malolactic fermentation, they are blended and then aged in oak for 12 months.

First vintage produced 1991.



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