

Gaja, Barbaresco (Piedmont)

Barbaresco DOP

Vintage	2022
Winemaker	Gaja
Region	Piedmont
Alcohol	14% vol.
Grapes	100% Nebbiolo

Winemaking

The Nebbiolo grapes undergo 3 weeks of temperature- controlled fermentation at 26 to 30 °C in steel tanks. The wine then matures in barriques for 12 months, before spending a further 12 months in large oak barrels.

Our tasting note

The complexity achieved with this classic Barbaresco is the result of the combination of high-quality Nebbiolo from the 14 different Gaja vineyards around the parish of Barbaresco. The wine has a typical Barbaresco nose of wild berries, plums, liquorice and coffee. Despite its strength and intensity, Angelo Gaja's Barbaresco is known for its elegance and multi-layered finish with fine and silky tannins. Each Barbaresco produced by Gaja is an expression of the respective year and has a large potential for maturing.

Gaja



The Gaja winery was founded by Giovanni Gaja in 1859, the great-grandfather of the current owner Angelo Gaja. Angelo is probably the most famous Italian winery owner internationally. No other winemaker has won the «Tre Bicchieri», the highest award from the Italian wine guide Gambero Rosso, as often as he has. He has been voted the «Man of the Year» by the Decanter and Winespectator magazines several times. The success of his wines is inseparable from his charismatic personality, and his life is a goodwill tour for the family vineyards. Gaja s wines are rooted in tradition, yet keep an eye on modernity. The company is now already in its fifth generation, and is managed by the two daughters Gaia and Rossana and son Giovanni. The Gaja family s vineyards now extend from Tus cany to Sicily. However, the Gajas home remains in the famous wine village of Barbaresco, where their unrivalled success story began.

Suitable with



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