



Gaja, Barbaresco (Piedmont)

## Darmagi Langhe DOP

<b>Vintage</b>	2020
<b>Winemaker</b>	Gaja
<b>Region</b>	Piedmont
<b>Alcohol</b>	14.5% vol.
<b>Grapes</b>	100% Cabernet Sauvignon

### Winemaking

Traditional fermentation is carried out over 10 to 15 days in steel tanks. The Darmagi then matures for 12 months in barriques and for a further 12 months in large oak barrels.

### Our tasting note

With the Darmagi, Angelo Gaja once introduced the Cabernet Sauvignon in the Piedmont region. The name means «what a shame» and refers to Angelo's father Giovanni, who was not happy to see Cabernet Sauvignon vines being planted. The wine is almost black in colour with clear cassis aromas. The impressive concentration of taste and flavours on the pallet is continues seamlessly to the long-lasting finish. Finest tannins and good 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 Tuscany to Sicily. However, the Gajas home remains in the famous wine village of Barbaresco, where their unrivalled success story began.



### Suitable with

