



Gaja, Barbaresco (Piedmont)

Sito Moresco Langhe DOP

Vintage	2024
Winemaker	Gaja
Region	Piedmont
Alcohol	13.5% vol.
Grapes	70% Nebbiolo, 30% Barbera

Winemaking

Both types of vines are processed individually and fermented over 2 weeks at 25 to 27 °C in steel tanks. The wine matures for 12 months in barriques, followed by 6 months of maturing in bottles.

Our tasting note

Ruby red colour with mild garnet red highlights. The bouquet is characterised by a mature aroma of red fruit such as plums and cherries. The wine is harmonious, juicy and compact on the palate with an unmistakable hint of saffron. It has a long, bold finish.

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 Gaja's home remains in the famous wine village of Barbaresco, where their unrivalled success story began.



Suitable with

