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Gaja, Barbaresco (Piedmont)

Sorì San Lorenzo Barbaresco DOP

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

Winemaking

The Nebbiolo grapes from the traditional Sorì San Lorenzo vineyard undergo classic fermentation over 3 weeks in temperature-controlled steel tanks. The wine is then aged for 12 months in barriques and for a further 12 months in large oak barrels.

Our tasting note

The Sorì San Lorenzo is normally the most powerful and most stringent of all wines from Gaja vineyards. It is ruby-red in colour, an intensive concentration, mineral fruit aromatic of cherries and blackcurrants as well as aromas of herbs and exotic spices. Rich tannin structure with extremely long-lasting finish. Very good storage suitability.

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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