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Gaja, Barbaresco (Piedmont)

Sorì Tildìn Barbaresco DOP

Winemaking

The grapes from the excellent south facing Sorì Tildìn vineyard undergo classic fermentation over 3 weeks in steel tanks. The wine is then matured for 12 months in barriques and for a further 12 months in large oak barrels.

Our tasting note

The Sorì Tildìn has the most rounded taste profile of all Gaja vineyards. It has a deep ruby-red colour with light garnet glimmer. The full-body and the elegant texture of ripe tannins are typical for this finesse wine as quintessence of the region and the Nebbiolo grape. A great wine with exceptional 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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