

GAJA

SITO MORESCO 2015

NEW RELEASE

The 2015 Sito Moresco shows a new blend: the Barbera, removed from the single vineyards, finds its new role into the blend of this pleasant and round wine.

Climate and harvest

The winter in 2015 has been mild, followed by a rainy spring, which has provided a good amount of water to the vineyards. May 2015 was marked by strong temperature variations, crucial for slowing down the blossoming. Indeed, the bud break has been on average with the previous year. Little incidence of powdery and downy mildew due to the humidity of the spring months. Thanks to the appropriate agronomical techniques put in place (cover crops, no trimmings, shadowing of the bunches) the vines reacted well to the steady heating trend that took place between July and mid-August. The 2015 harvest will be remembered for the even ripening of the various plots and the consequent compactness of the picking period. The harvest started with Barbera on September 9 and ended with Nebbiolo on September 26.

Most of the fermentations have been spontaneous with an average length of fifteen days. The process has been regular and steady, without any interruption. The 2015 red wines feature a gentle tannic structure, a well-balanced acidity and alcohol, and a great mouth filling texture.

Tasting notes

The presence of the Barbera in the new blend of Sito Moresco is already noticeable from the bright, purple colour that it displays. The nose opens with rich aromas of violet, it develops into a bouquet of ripe red fruit (like red plums and cherry) and it ends with a distinctive spice note of saffron. The palate is round and compact - with a long and savoury finish. Due to its peculiar juiciness, the 2015 Sito Moresco features a fuller than usual body along with the classic pleasant drinkability.

Vineyards

Mainly Pajoré in Treiso and some in Barbaresco and Serralunga.

Appellation Langhe D.O.C.

Grape varieties

35% Nebbiolo, 25% Barbera, 25% Merlot, 15% Cabernet Sauvignon.

Winemaking method

The four varieties ferment and macerate separately for three weeks. After the malolactic fermentation, they are blended and then aged in oak for 12 months.

First vintage produced 1991.



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