

GAJA

DAGROMIS 2013

NEW RELEASE

A vintage of elegance, purity and straightforward terroir-expression.

Climate and harvest

Throughout 2013, the weather was generally colder than normal, and there was abundant rain from spring to summer. After the warm and dry 2012, these cool, humid conditions greatly helped the soils. We consider 2013 a great, classic Piedmontese vintage, both in terms of temperature ranges and harvest timing. The April and May rains slowed down the blossoming by at least two weeks, and the cool summer maintained this trend. These conditions allowed for a slow and constant ripening of grapes along with an intense concentration of flavors and acidity. Starting in September, temperatures and sunlight increased, leading to a favorable concentration and perfect phenolic maturation. The harvest of Nebbiolo began on October 22nd. The weather conditions during the picking were characterized by bright, sunny days and a strong diurnal temperature variation. The grapes entered the cellar in perfect condition and showed great ripeness and freshness.

Tasting notes

The 2013 Dagromis shares elegance and remarkable drinkability with the other wines from the same vintage. The nose opens with balsamic and savoury notes of lemongrass, fresh leather, kola, quinine, and orange peel. In the palate the wine is sweet, with flavour of sour cherry, ribes, rose and violet. The tannins are silky and well balanced by acidity and concentration of flavour. The finish is clean, with a pleasant hint of red apple skin lingering for a long time in the mouth.

Vineyards

Both in Serralunga and La Morra.

Appellation Barolo D.O.P.

Grape varieties 100% Nebbiolo

Winemaking method

The grapes, coming from two single vineyards, separately undergo fermentation, maceration and ageing in oak for 12 months. Then they are blended and further aged in oak for another 18 months.

First vintage produced 1998.



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