

GAJA

COSTA RUSSI 2014

NEW RELEASE

Perfect fruit and tannins ripeness is the main features of the 2014 vintage.

Climate and harvest

The 2014 vintage will be remembered as one of the most complex and yet surprising of the last ten years. A mild winter with no snow was followed by an equally dry spring, which showed temperatures on average. Due to these conditions, the flowering took place 10 days earlier than usual. The 2014 summer has been a cold and humid one, with 22 rain showers during July. The average temperature in August was of 19°C. The peculiar humidity of the 2014 required an intense labor work in the vineyard in term of canopy management, diseases monitoring and grassing management. The first two weeks of September have been colder than usual, with a considerable diurnal temperature variation. In the second part of September the weather improved, showing long and dry sunny afternoons, thus leading to a complete phenolic ripeness of the grapes. The harvest of the Costa Russi vineyard began and ended on October 3. The grapes brought into the winery were healthy with thick and ripe skins. Thanks to the healthiness of the grape and the equilibrated alcohol content the fermentations started easily and proceeded slowly and steadily.

Tasting notes

The Costa Russi 2014 shows a remarkable fruit concentration of both red and black berry fruit, with notes of strawberry, raspberry, mulberry and black cherry. Floral and spicy notes of rose, green tea, chestnut honey and fresh hay. On the palate the wine is less concentrated than in the other two single vineyards, Sorì San Lorenzo and Sorì Tildin, but the tannic structure is finer - with subtle flavours of red orange and pomegranate. Precise and well balanced, the Costa Russi 2014 does not allow itself any flaw.

Vineyards

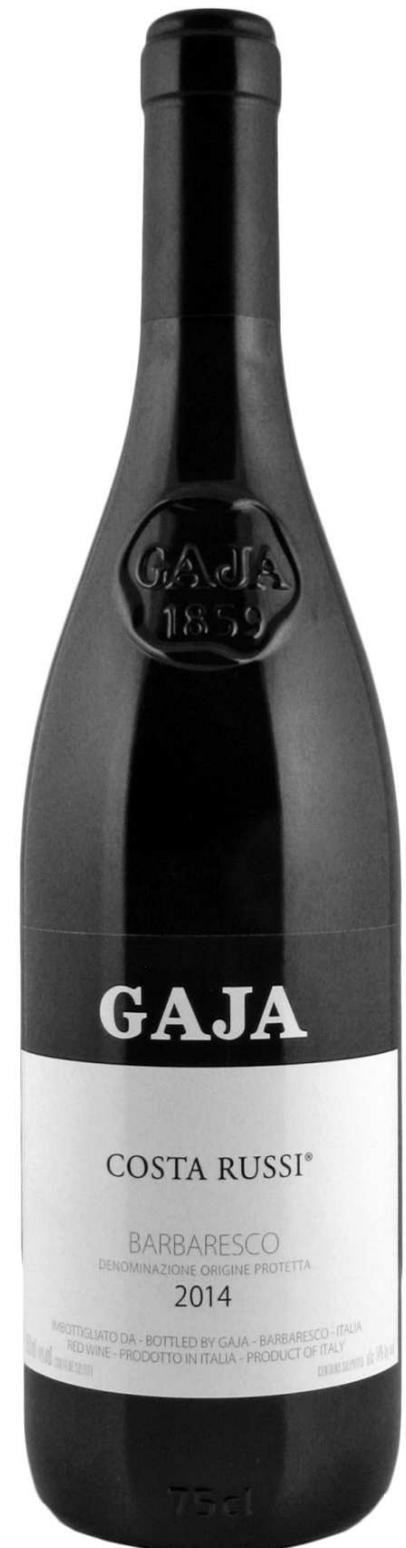
The Costa Russi vineyard is situated in the municipality of Barbaresco, at the foot of a hill where, a little above, sits Sorì Tildin. The land, facing south-west, consists of clayey-calcareous marls and covers a surface of 4.35 hectares, with an average altitude of 230 m above the sea level. The vines are 65 years old on average.

Appellation Barbaresco D.O.P.

Grape varieties 100% Nebbiolo.

Winemaking method

Fermentation and maceration for around three weeks followed by ageing in oak for 24 months.



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