

# GAJA

## SORÌ SAN LORENZO 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 Sorì San Lorenzo vineyard has been done on multiple phases, it began on September 27 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 Sorì San Lorenzo 2014 features intense fruit expression of red orange, ripe blueberry, red and black plum, complex botanical flavours of Mediterranean spices like oregano, basil and thyme. The mineral finish is powerful and persistent. Compact structure and great ageing potential. The Sorì San Lorenzo 2014 will need longer time than usual to integrate the remarkable concentration of fruit with the firm tannins and the high acidity, but ultimately it will result into one of its finest examples.

### Vineyards

The Sorì San Lorenzo vineyard is situated in the municipality of Barbaresco, a few steps from the old town centre. The land, facing south, consists clayey-calcareous marls and covers a surface of 3.38 hectares, with an average altitude of 250 m above the sea level. The vines are 50 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.



**GAJA**

Via Torino 18 - 12050 BARBARESCO  
E-mail: info@gaja.com