

GAJA

SPERSS 2011

NEW RELEASE

The 2011 wines display elegant tannins sustained by good acid structure and juiciness. They reflect the clearness which characterized the weather trend of this vintage.

Climate and harvest

The 2011 winter was quite snowy, providing a good water supply for the growing season. The rainfalls during the spring were on average and the temperatures mild. The summer season was marked by warm-to-high temperatures and outstanding diurnal ranges, which led to a beautiful development of the complexity and concentration of the aromas.

The brightness and clearness of the sunlight certainly were the main traits of 2011. The ripening of the grapes started earlier than usual, but steady and without any heat stress.

Tasting notes

Lively bouquet of red ripe fruit. Impressive concentration of different notes, such as sour cherry, rose petals, red orange, sweet licorice. Bright and deep color. The palate is marked by the sweetness and the balanced combination of acidity and tannins.

Vineyards

The Sperss vineyard is located in the Marenga-Rivette sub-area in the municipality of Serralunga. The land, arranged as an amphitheatre on a surface of 12 hectares, consists of very compact clayey-calcareous marls and has south and south-west exposure with an average altitude of 370 m above the sea level. The vines are 50 years old on average.

Appellation Langhe Nebbiolo D.O.C.

Grape varieties 94% Nebbiolo, 6% Barbera

Winemaking method

Fermentation and maceration for around three weeks followed by ageing in oak for 30 months.

First vintage produced 1988.



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