

GAJA

SORÌ SAN LORENZO 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 the Sorì San Lorenzo vineyard has been done on multiple phases, it began on October 2nd and ended on October 4th. 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, with appropriate alcohol potential.

Tasting notes

The most recognizable and ageable of the three single vineyards. The 2013 Sorì San Lorenzo shows a typical nose where notes of licorice, black tea, savory and balsamic herbs, graphite and violet come out slowly in the glass giving birth to a complex and layered bouquet. A lot of juice in the mouth, notably fresh dark berry fruit such as blueberry. The tannins are dense and powerful, long-lasting finish.

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.



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