

DAGROMIS

(DAH-gro-mees)



Winery

GAJA. Barbaresco, Piedmont

Denomination

Barolo D.O.C.G.

Varieties

Nebbiolo

Vineyards

DAGROMIS is produced with grapes harvested in Gaja family owns vineyards located in La Morra and Serralunga villages. Soil: in both vineyards is primarily calcareous clay and marl. La Morra soil has *tortoniano* geological origin characterized by a presence of sand and a medium consistency. Serralunga has an *elveziano* geological origin characterized by more compact clay component.

Vinification

Fermentation and maceration in stainless steel tanks for three weeks. The wine is aged in *barriques* for twelve months and then in large casks of oak for an additional twelve months.

Characteristics

An outstanding expression of two great Barolo *terroirs* – La Morra and Serralunga – DAGROMIS adds rich berry aromas to floral overtones; in mouth has a solid structure. High aging potential.

New label

Since 2006 vintage DAGROMIS is labelled with GAJA pheasants label. The different previous label was born in 1996 when GAJA bought a winery in La Morra commune and started to sell the stock of the vintages produced by the past owner. Now that the stock of the vintages produced before 1996 are sold out, for DAGROMIS has been chosen the new label.