

Darmagi

(dar-MAH-jee)



Winery

GAJA. Barbaresco, Piedmont

Denomination

Langhe D.O.C.

Varieties

95% Cabernet Sauvignon, 3% Merlot, 2% Cabernet franc

Vineyards

Darmagi, planted in 1978 in the village of Barbaresco, is Piedmont's first Cabernet Sauvignon vineyard since the nineteenth-century phylloxera invasion. Angelo Gaja's decision to plant Cabernet Sauvignon was intended not only as a tribute to the merits of this celebrated variety, but also to prove the aptitude of Piedmont's soil for producing wines of outstanding quality, even from non-traditional grapes varieties.

Surface: seven acres

Altitude: Darmagi vineyard lies at an altitude of 990 feet above sea level

Exposure: full southern exposure.

Vinification

Fermentation and maceration in stainless steel tanks from approximately ten to fifteen days. The wine is aged in two phases, spending from six to eight months in *barriques* followed by an additional twelve months in large oak casks.

Characteristics

Though truly Cabernet Sauvignon in character, Darmagi owes its distinctive personality to the unique *terroir* of Barbaresco which accentuates austerity when the wine is young and adds complexity. Intense dark red, almost black; excellent fruit with strong cassis flavours; enormous extract and an imposing structure with very fine tannins and great elegance; loaded with opulent layers of concentrated fruit aromas. This wine's impressive power on the palate carries through to the finish with a persistent soft tannins and sweet fruit. This wine is eminently suited to long aging in bottle.

First vintage produced 1982