

GAJA

SITO MORESCO 2013

NEW RELEASE

The 2013 vintage was one of great balance, characterized by generally cool weather and regular rainfall. Thanks to these conditions, the vines avoided any water stress, allowing for a steady and long ripening season. Harvest was late – the latest in 15 years – often a good starting point for the development of complexity and longevity.

Climate and harvest

Throughout 2013, the weather was generally colder than normal, and there was abundant rain from spring on into 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 flowering 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 began with Merlot on September 21 and ended with Nebbiolo on October 22. 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 potential alcohol.

Tasting notes

Intense and lively ruby color. Fresh spices, grapey aromas on the nose. Crunchy red fruit aromas of mulberry and red plums, along with fresh savory aromas, lead to a long-lasting finish with a hint of minerality. The wine has a charming and juicy body, characterized by harmony and freshness, and ripe and well-integrated tannins.

Vineyards

Mainly Pajoré in Treiso and some in Barbaresco and Serralunga.

Appellation Langhe D.O.C.

Grape varieties

35% Nebbiolo, 35% Merlot, 30% Cabernet Sauvignon.

Winemaking method

The three varieties ferment and macerate separately for three weeks. After the malolactic fermentation, they are blended and then aged in oak for 12 months.

First vintage produced 1991.



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