

# Sorì San Lorenzo

(soh-REE san loh-REN-zoh)



## *Winery*

GAJA. Barbaresco, Piedmont

## *Denomination*

Langhe Nebbiolo D.O.C.

## *Varieties*

95% Nebbiolo and 5% Barbera

## *Vineyards*

Sorì San Lorenzo vineyard is located in the village of Barbaresco, just a few meters far from the centre.

Surface: nine acres

Altitude: Sorì San Lorenzo lies at an altitude of 850 feet above sea level.

Soil: primarily marl, clay and limestone.

## *Vinification*

Fermentation and maceration in stainless steel tanks for three weeks. The wine is aged in *barrisques* for twelve months, followed by an additional twelve months of aging in large oak casks.

## *Characteristics*

Sorì San Lorenzo is almost always the most powerful and austere of Gaja's five single-vineyard wines, usually requiring a longer time to fully develop. It is extremely concentrated, with intense notes of blackcurrants and black cherries and hints of blackberries, mineral notes and aromas of herbs and exotic spices; a colossal, rich wine with a complex structure and great concentration and power. Sorì San Lorenzo has the ability to mature for forty years or more in outstanding vintages.

*First vintage produced* 1967