

# Sorì Tildin

(soh-REE til-DEEN)



## *Winery*

GAJA. Barbaresco, Piedmont

## *Denomination*

Langhe Nebbiolo D.O.C.

## *Varieties*

95% Nebbiolo and 5% Barbera

## *Vineyards*

Sorì Tildin vineyard is located in the village of Barbaresco near the Costa Russi vineyard.

Surface: nine acres

Altitude: Sorì Tildin lies at an altitude of 890 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 *barriques* for twelve months, followed by an additional twelve months of aging in large oak casks.

## *Characteristics*

All five of Gaja's single-vineyard wines exhibit great elegance and complexity, qualities that reach a pinnacle of balance in Sorì Tildin. It is a wine of great finesse, the quintessential expression of the land and the Nebbiolo grape. Complex aromas; minerals, sour cherries, cedar, spices; full and rich in the mouth, very dense texture, a multidimensional wine, marked by an enormous quantity of fine, ripe tannins. This wine has extraordinary aging potential.

*First vintage produced* 1970