

GAJA



DAGROMIS BAROLO

2004

The wine is named for the Gromis family, which owned the prized vineyard in the commune of La Morra throughout the 19th century. The Gaja family now owns this vineyard and, together with an outstanding Gaja-owned vineyard in Serralunga, it provides the grapes for this wine. The soil of both vineyards is primarily calcareous clay and marl; altitudes range from 985 to 1475 feet above sea level; exposures are south-east and south-west.

COLOUR

Intense red.

AROMA

Full, rich with berries and floral notes as well as aromas of licorice, dried herbs and spices.

TASTE

Solid structure and a rich softness as well as a lingering finish.

Item:

Dagromis, Barolo D.O.C.G.

Grape Variety/Varieties

100% Nebbiolo

Alcohol Level:

14%

Length/Type of Fermentation:

Fermentation with the skins in stainless steel tanks at controlled temperatures of 82°C for one week and 64°C for two weeks.

Length/Type of Aging:

12 months in barriques, 12 months in large oak casks.