

GAJA



CONTEISA 2004

The term “conteisa” is the Piedmontese word for “quarrel” and refers to the historic dispute between the communes of La Morra and Barolo for possession of the Cerequio land.

COLOUR

Garnet

AROMA

Expressive floral nose with notes of red berries, plums, licorice and spices.

TASTE

The Nebbiolo in Conteisa reflects the essence of the Cerequio terrior: sumptuous texture and a very refined character with perfectly integrated tannins.

Item:

Nebbiolo Langhe D.O.C.

Grape Variety/Varieties

92% Nebbiolo, 8% Barbera.

Alcohol Level:

14%

Length/Type of Fermentation:

With the skins in stainless steel tanks for one week at 82°F and then for two weeks at 64°F.

Length/Type of Aging:

12 months in barriques followed by 12 months in large oak casks