

# GAJA



## CONTEISA

1999

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. This dispute was settled by written agreement in 1216.

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### COLOUR

Garnet

### AROMA

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

### TASTE

A sumptuous texture and very refined character with perfectly integrated tannins.

#### Item:

Nebbiolo

#### Grape Variety/Varieties

92% Nebbiolo, 8% Barbera

#### Alcohol Level:

14%

#### Length/Type of Fermentation:

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

#### Length/Type of Aging:

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