

GAJA



DARMAGI

2004

Darmagi, planted in 1978, was Piedmont's first Cabernet Sauvignon vineyard in more than a century. "Darmagi," is Piedmontese for "what a pity," a comment Angelo Gaja's father, Giovanni, once uttered when he passed the vineyard as it was planted to Cabernet Sauvignon in 1978.

COLOUR

Intense, deep red, almost black.

AROMA

Opulent layers of concentrated fruit.

TASTE

Though very Cabernet in character, Darmagi owes its distinctive, austere personality to the unique terroir of Barbaresco. Excellent fruit with strong cassis flavours and impressive power on the palate carry through to the long finish with persistent soft tannins. Great ageing potential.

Item:

Cabernet Sauvignon Langhe D.O.C.

Grape Variety/Varieties

95% Cabernet Sauvignon, 3% Merlot,
2% Cabernet Franc

Alcohol Level:

14.5%

Length/Type of Fermentation:

With the skins in stainless steel tanks at controlled temperatures of 78-85°F for 10-15 days.

Length/Type of Aging:

6 to 8 months in barriques, then 12 months in large oak casks.