

GAJA



SORI SAN LORENZO

2005

In 1964, the Gaja family purchased this vineyard from the parish of Alba and named it after San Lorenzo, the patron saint of Alba's cathedral. "Sori" means hilltop with southern exposure.

COLOUR

Deep red

AROMA

Highly concentrated currant and black cherry fruit with a hint of coffee, in addition to aromas of fine herbs, minerals and exotic spices.

TASTE

Almost always the most powerful and austere of Gaja's five single-vineyard wines, requiring a longer time to fully develop. A very focused, concentrated wine with a long, lingering finish and refined tannins, it has excellent aging potential.

Item:

Sori San Lorenzo

Grape Variety/Varieties

95% Nebbiolo, 5% Barbera

Alcohol Level:

14%

Length/Type of Fermentation:

With the skins in stainless steel tanks

Fermentation Temperature:

82°F for one week then 62°F for two weeks.

Length/Type of Aging:

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