GAJA

BARBARESCO DOP 2020

(bar-bah-RES-koh)

Barbaresco is one of the greatest Italian wines, produced by each generation of the Gaja family.

APPELLATION: Barbaresco D.O.P.

VARIETAL: 100% Nebbiolo

VINEYARDS: 14 vineyards situated in the municipality of Barbaresco. The land, at a height between 250 and 330m above the sea level, covers a surface of 21.4 hectares. The plants are 40 years old on average.

VINIFICATION: The grapes, coming from each single vineyard, separately undergo fermentation, maceration and ageing in oak for 12 months. Then they are blended and further age in oak for another 12 months.

VINTAGE: The 2020 vintage was characterized by frequent rainfalls that can be defined as atypical for various reasons. Instead of the distribution coming in winter and spring, it was concentrated in the summer months. Despite the frequent summer thunderstorms, none of our vineyards were damaged by hail. During winter, the temperatures were mild. Particularly, January 2020 will be remembered for being the warmest in the last 50 years. The actual cold, with temperatures below freezing, arrived in mid-March and lasted a month. However, no frost damage occurred. With the sole exceptions of a heat spike in late May, one in August, and one in mid-September, the period from May to early October was characterized by alternating warm days and thunderstorms followed by cooler days. Significant temperature variations during the rest of September and October, helped the color, aromas, and the overall health of the grapes.

TASTING NOTES: The Barbaresco 2020 shows notes of strawberry, red fruit, and cherry. The palate shows great integration of the tannins, more rounded than in 2019 yet gentle and graceful. Blackberry, orange, and floral notes yield to a delicate, palate, and voluminous finish. The wines are characterized by precise and complex fruit expressions and clean and elegant aromas. They are wines that are already drinkable but will reward with time as the presence of fruit is always a guarantee of aging potential.