



Gaja, Barbaresco (Piedmont)

## Barolo Dagromis DOP

|                  |               |
|------------------|---------------|
| <b>Vintage</b>   | 2017          |
| <b>Winemaker</b> | Gaja          |
| <b>Region</b>    | Piedmont      |
| <b>Alcohol</b>   | 14.5% vol.    |
| <b>Grapes</b>    | 100% Nebbiolo |

### Winemaking

The Barolo Dagromis originate in the Nebbiolo wine gardens of the Serralunga and La Morra parishes. Following 3 weeks of fermentation in steel tanks, the wine matures in barriques for 12 months and in large oak barrels for 18 months.

### Our tasting note

The Barolo Dagromis has a deep, ruby red colour and an intensive bouquet of wild berries, lilac in full bloom and a delicate herbal spice. On the palate you can detect the elegant structure, which is strong and velvety soft at the same time. It is the mirror opposite of an uncouth muscleman. Due to the longer ageing in the wine cellar, it is drinkable already young. An outstanding vintage!

### Gaja

The Gaja winery was founded by Giovanni Gaja in 1859, the great-grandfather of the current owner Angelo Gaja. Angelo is probably the most famous Italian winery owner internationally. No other winemaker has won the «Tre Bicchieri», the highest award from the Italian wine guide Gambero Rosso, as often as he has. He has been voted the «Man of the Year» by the Decanter and Winespectator magazines several times. The success of his wines is inseparable from his charismatic personality, and his life is a goodwill tour for the family vineyards. Gaja's wines are rooted in tradition, yet keep an eye on modernity. The company is now already in its fifth generation, and is managed by the two daughters Gaia and Rossana and son Giovanni. The Gaja family's vineyards now extend from Tuscany to Sicily. However, the Gajas home remains in the famous wine village of Barbaresco, where their unrivalled success story began.



### Suitable with

