

*Gaja Winery*  
**Barbaresco (CN)**  
Founding year: 1859  
Surface: ha 100



*Ca'Marcanda Winery*  
**Bolgheri (LI)**  
Founding year: 1996  
Surface: ha 120



*Pieve S. Restituta Winery*  
**Montalcino (SI)**  
Year of acquisition: 1994  
Surface: ha 27



## PHILOSOPHY

Our family has been dealing with vine growing and wine making in the Langhe area for over 150 years and in the last 20 years also in Montalcino and Bolgheri. We consider each single vineyard as a precious independent organism, a universe where different forms of life coexist. The purpose of our work is to understand, protect and grow the life enclosed in every vineyard for the exclusive production of our wines. That is why, in order to take care of the soil and minimize our action in the vineyards, we have developed different projects, such as composting, the absence of chemicals and pesticides, as well as the preservation of the most ancient vineyards which represent an inestimable heritage to be safeguarded inside our nurseries.

As for vine growing, also wine making is inspired by the respect for nature and its times. Together with our long-standing collaborators, we feel as the custodians of the land's beauty and culture. Several researchers and scholars specializing in different subjects, from botany to entomology, have been working with us, so that the synergy between traditional knowledge and experimentation can promote the constant evolution of our productive approach.









*Giovanni Gaja 1832 - 1914*



*Angelo 1876 - 1944 and Clotilde Rey 1880 - 1961*



*Giovanni Gaja 1908 - 2002*



*Lucia Gaja and Angelo Gaja*



*1859*



*1994*



*1996*



## GAJA FAMILY

Gaia, Rossana and Giovanni are the fifth generation of the Gaja family.

Together with their parents, Angelo and Lucia, they have been continuing a family tradition that has never stopped since 1859, when Giovanni Gaja founded the winery. Each generation has welcomed the dreams and projects of the previous ones, sharing their values and fostering them with enthusiasm and innovation.



## ROSSJ-BASS

(ROH-see BAHHS)

*The grapes come from different vineyards, including the Rossj vineyard named by Lucia and Angelo after their second daughter Rossana.*

**Appellation:** Langhe D.O.P.

**Grape variety:** Chardonnay, Sauvignon Blanc.

**Vineyards:** in Barbaresco and Serralunga.

**Winemaking method:** steel fermentation and ageing in oak for six months.

**Characteristics:** nose with white flower and citrus notes, and a hint of honey. Strong character, good acidity; fresh and lingering finish.

Good bottle ageing capacity.

**First year of production:** 1988.



## ALTENE DI BRASSICA

(ahl-TAY-nee dee BRAH-see-kah)

*The name originates from Altene, small stone walls that once surrounded the plots of land, and Brassica, yellow flowers growing in the vineyards in spring.*

**Appellation:** Langhe D.O.P.

**Grape variety:** Sauvignon Blanc.

**Vineyards:** in Barbaresco and Serralunga.

**Winemaking method:** fermentation and ageing in oak for six-eight months.

**Characteristics:** well-defined fruity notes (grapefruit, papaya, pear) with flower and spicy hints. Balanced body and defined structure in the mouth supported by great freshness.

Excellent bottle ageing capacity.

**First vintage produced:** 1986.



## GAIA & REY

*(GUY-yah eh RAY)*

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*First Chardonnay planted in Piemonte and first Italian white wine aged in barriques, Gaia&Rey was named by Angelo after his first daughter, Gaia, and grandmother Clotilde Rey.*

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**Appellation:** Langhe D.O.P.

**Grape variety:** Chardonnay.

**Vineyards:** in Treiso and Serralunga.

**Winemaking method:** fermentation and ageing in oak for six-eight months.

**Characteristics:** nose with complex and fragrant notes. Great intensity and length in the mouth, elegant character with mineral notes and nice acidity.

Excellent bottle ageing capacity.

**First vintage produced:** 1983.



## SITO MORESCO

(SEE-toh moh-RES-koh)

*The name derives from Moresco, the previous owner of the Pajorè vineyard which was purchased in 1979.*

**Appellation:** Langhe D.O.P.

**Grape variety:** Nebbiolo, Barbera, Merlot

**Vineyards:** mainly Pajorè in Treiso and some in Barbaresco and Serralunga.

**Winemaking method:** the three varieties ferment separately for three weeks. After the malolactic fermentation, they are blended and then age in oak for 12 months.

**Characteristics:** Sito Moresco combines the complexity of Nebbiolo with the roundness of Barbera and the body of Merlot. The wine has a refined bouquet of small red fruits. In the mouth it is elegant, fruity and harmonious. Fresh end with smooth tannins making the wine suitable for immediate but also late drinking.

**First vintage produced:** 1991.



## DAGROMIS

(DAH-gro-mees)

*The power of Serralunga and the elegance of La Morra originate this captivating Barolo.*

**Appellation:** Barolo D.O.P.

**Grape variety:** Nebbiolo.

**Vineyards:** in Serralunga and La Morra.

**Winemaking method:** the grapes, coming from the single vineyards, separately undergo fermentation, maceration and ageing in oak for 12 months. Then they are blended and further age in oak for another 18 months.

**Characteristics:** expression of two great terroirs of Barolo, La Morra and Serralunga, Dagromis combines small red fruit hints with intense flowery and balsamic notes. The structure in the mouth is well defined. Outstanding ageing potential.

**First vintage produced:** 1998.





## BARBARESCO

*(bar-bah-RES-koh)*

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

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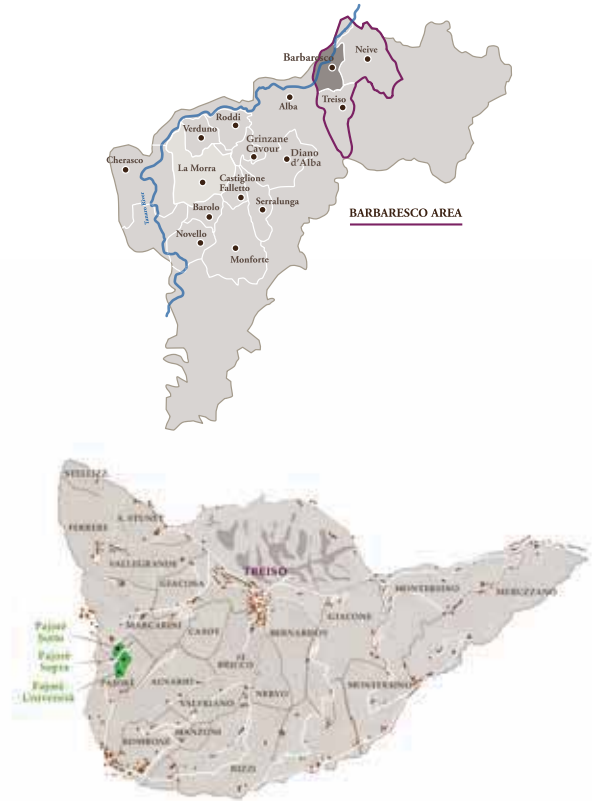
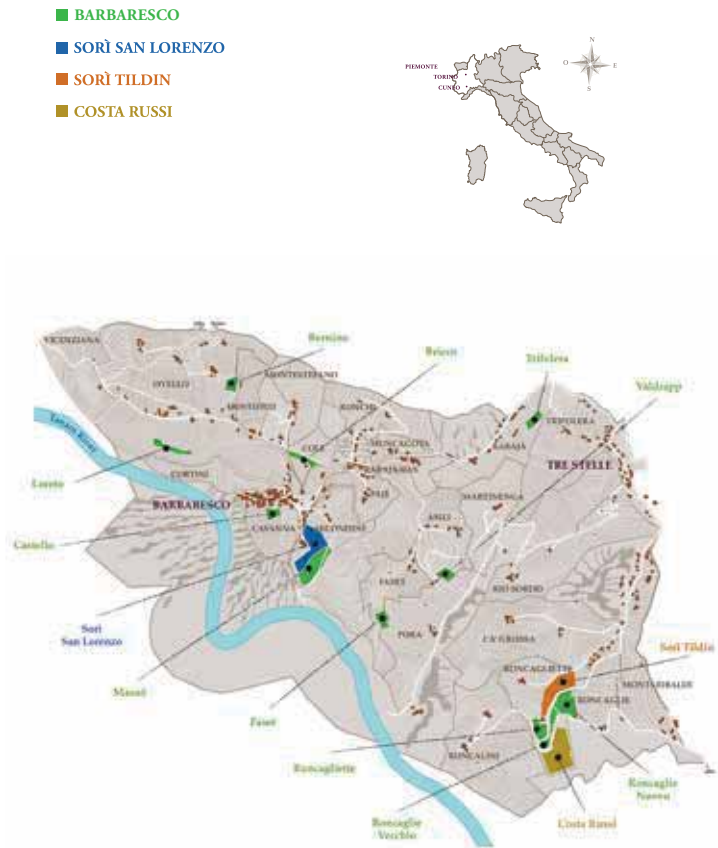
**Appellation:** Barbaresco D.O.P.

**Grape variety:** Nebbiolo.

**Vineyards:** 14 vineyards situated in the municipality of Barbaresco. The land, at a height between 250 and 330 m above the sea level, covers a surface of 21.4 hectares. The plants are 45 years old on average.

**Winemaking method:** 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.

**Characteristics:** the Nebbiolo vine is particularly affected by the small differences in the various types of soil. The blend of the grapes coming from the 14 vineyards stresses the features of the different terroirs, thus creating a complex and balanced wine. The bouquet smells of soft fruits, flowers, delicate spices and mineral notes. The structure is dense but elegant. It has a lingering finish with refined tannins. Each GAJA Barbaresco is the faithful expression of the production year and is suitable for a long bottle ageing.





## COSTA RUSSI

*(Kos-tah ROO-see)*

*The word Costa indicates the side of a hill, while Russi was the nickname of the old sharecropper who worked in the vineyard.*

**Appellation:** Barbaresco D.O.P.

**Grape variety:** Nebbiolo.

**Vineyards:** the Costa Russi vineyard is situated in the municipality of Barbaresco, at the foot of a hill where, a little above, there is Sorì Tildìn. The land, facing south-west, consists of clayey-calcareous marls and covers a surface of 4.35 hectares, with average altitude of 230 m above the sea level. The plants are 70 years old on average.

**Winemaking method:** fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

**Characteristics:** Costa Russi has a particularly fascinating and intriguing bouquet. Elegant and smooth from its early age, it is a full-bodied wine, with a great tannin structure and length. High ageing potential.

**First vintage produced:** 1978.



## SORÌ TILDÌN

*(sob-REE til-DEEN)*

*In the local dialect, Sorì refers to the hillside facing south, while Tildìn was the diminutive of Clotilde (Angelo Gaja's grandmother).*

**Appellation:** Barbaresco D.O.P.

**Grape variety:** Nebbiolo.

**Vineyards:** the Sorì Tildìn vineyard is situated in the municipality of Barbaresco, on top of a hill where, a little below, there is Costa Russi. The land, facing south, consists of clayey-calcareous marls and covers a surface of 3.38 hectares, with average altitude of 260 m above the sea level. The vines are 50 years old on average.

**Winemaking method:** fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

**Characteristics:** in Sorì Tildìn elegance and complexity find their greatest balance. The refined and unique character of Nebbiolo perfectly match with the pedoclimatic conditions, thus expressing a nose full of complex and mineral notes.

It is a multidimensional wine, rich in the mouth with a dense structure. High ageing potential.

**First vintage produced:** 1970.





## SORÌ SAN LORENZO

*(soh-REE san loh-REN-zoh)*

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*In the local dialect, Sorì refers to the hillside facing south, while San Lorenzo is the patron saint protecting Alba's Cathedral, as the vineyard was church property until 1964, when it was purchased by the Gaja family.*

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**Appellation:** Barbaresco D.O.P.

**Grape variety:** Nebbiolo.

**Vineyards:** the Sorì San Lorenzo vineyard is situated in the municipality of Barbaresco, a few steps from the old town centre. The land, facing south, consists of clayey-calcareous marls and covers a surface of 3.38 hectares, with average altitude of 250 m above the sea level. The vines are 55 years old on average.

**Winemaking method:** fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

**Characteristics:** Sorì San Lorenzo is the most austere and strongest of all the vineyards, the one which usually reaches full maturity in the bottle later than the others. The wine has a very rich and complex structure, with fruity, mineral and spicy notes. It is an exceptionally rich wine with a great ageing potential.

**First vintage produced:** 1967.



■ CONTEISA

■ SPERSS





## CONTEISA

(kohn-TAY-zah)

*The Piedmontese word Conteisa (in English: contest) recalls the dispute which lasted for over 100 years between the two municipalities of La Morra and Barolo for the possession of the Cerequio area. The dispute was finally settled with the agreement signed in 1275, which can be found in La Morra municipal archives.*

**Appellation:** Barolo D.O.P.

**Grape variety:** Nebbiolo.

**Vineyards:** the Conteisa vineyard is situated in Cerequio, in the municipality of La Morra. The land, facing south, consists of clayey-calcareous marls with a considerable presence of sand, and covers a surface of 6 hectares, with average altitude of 380 m above the sea level. The vines are 65 years old on average.

**Winemaking method:** fermentation and maceration for around three weeks followed by ageing in oak for 30 months.

**Characteristics:** while Sperss is usually deeper and more austere, Conteisa has a nose full of flowery and delicate notes, very fresh and aromatic. On the palate, it reveals sweet wild cherries and delicate aromatic herbs, a voluptuous body and a harmonious and balanced tannin texture. High ageing potential.

**First vintage produced:** 1996.



## SPERSS

(SPEHRS)

*In 1988 the Gaja family purchased twelve hectares of vineyard in one of the best positions in Serralunga. The land was named Sperss, a Piedmontese dialect word meaning nostalgia, that of Giovanni Gaja (Angelo's father) for the childhood memories linked with Serralunga.*

**Appellation:** Barolo D.O.P.

**Grape variety:** Nebbiolo.

**Vineyards:** the Sperss vineyard is located in the Marenca-Rivette sub-area, in the municipality of Serralunga. The land, arranged as an amphitheatre on a surface of 12 hectares, consists of very compact clayey-calcareous marls and has south and south-west exposure with an average altitude of 370 m above the sea level. The vines are 55 years old on average.

**Winemaking method:** fermentation and maceration for around three weeks followed by ageing in oak for 30 months.

**Characteristics:** the deep and mineral notes typical of the Serralunga terroir combine with the excellent fruity elements: sour black cherry, goudron, truffle, rhubarb and liquorice. The mouthfeel reveals an austere texture and a full body, dense and complex. It has an extraordinary bottle ageing potential.

**First vintage produced:** 1988.



## DARMAGI

(dar-MAH-jee)

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*First Cabernet Sauvignon post-phylloxera planted in Piedmont, Darmagi is a single vineyard situated in the municipality of Barbaresco. It was Giovanni Gaja, Angelo's father, who involuntarily named this wine, because when Cabernet Sauvignon was planted instead of Nebbiolo, his first comment in Piedmontese dialect was Darmagi! (What a pity!).*

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**Appellation:** Langhe D.O.P.

**Grape variety:** Cabernet Sauvignon.

**Vineyards:** planted in 1978, it was chosen by Angelo Gaja both as a tribute to this prestigious vine and to demonstrate the vocation of the Langa land to produce great wines also from non-traditional varieties. The vineyard, facing south, covers a surface of 2.8 hectares and has average altitude of 280 m above the sea level.

**Winemaking method:** fermentation and maceration for around three weeks followed by ageing in oak for 24 months.

**Characteristics:** despite its well-defined varietal character, Darmagi has a precise personality due to the Barbaresco soil which emphasizes its early austerity, resulting in a refined and complex wine. It has a dark colour, with spicy aromas of paprika, liquorice, cassis fruit and flowers, especially violet.

This wine has a remarkable structure, with refined tannins. Suitable for long ageing.

**First vintage produced:** 1982.

## GRAPPE GAJA

*The different types of Gaja grappa are made under Gaja's supervision at the Distilleria Cooperativa del Barbaresco founded in 1980. Grappa is made by the distillation of fresh marc, as the distillation period usually ranges from mid-September to November.*

*The distillation process is carried out by means of copper pot stills in a vacuum, operating at a temperature below 70° C to preserve the aromas in the distillate while limiting the extraction of essential oils in the grape-seeds responsible for dull and rough tastes.*



# PIEVE SANTA RESTITUTA

In the 1990's we decided to direct our energy to develop a new project, focusing on the area of Montalcino, home of Brunello.

There is an obvious parallel between Nebbiolo and Sangiovese, indigenous varieties used for the production of the most important Italian wines for their uniqueness, history and prestige.

The search for the right terroir ended in 1994 with the purchase of Pieve Santa Restituta winery, consisting of 13 hectares of wood and 27 hectares of vineyards. The vineyards are in a particularly privileged position, facing south and south-west, with an altitude ranging from 320 to 350 m above the sea level. The hills, of the Eocene age and facing the sea, are characterized by an extremely windy, dry and bright microclimate, preventing damp stagnation and allowing the full grape ripening.

Since 1994 several redevelopment works have been carried out in the vineyards to transform the vine growing methods in line with our productive philosophy. Moreover, a winery renovation project has been implemented so that, nowadays, Pieve Santa Restituta is surrounded by greenery, mainly hidden underground and completely refurbished inside.

The name of the winery derives from the ancient Pieve (church), situated in the middle of the estate, whose foundations date back to the 4th century AD. The labels chosen for the wines pay tribute to the Pieve and recall the typical colours of the Gaja family, i.e. black and white.









## BRUNELLO DI MONTALCINO

*Our Brunello is a combination of all the vineyards in Pieve Santa Restituta.*

**Appellation:** Brunello di Montalcino D.O.P.

**Grape variety:** Sangiovese.

**Vineyards:** a little quantity of the grapes from Rennina and Sugarille vineyards are blended with the grapes from the 9-hectare vineyard in Torrenieri, in the north-eastern area of Montalcino. The soil in Torrenieri is a mixture of clay, tuff and sand, while the soil in Rennina and Sugarille is clayey-calcareous.

**Winemaking method:** the grapes from the different vineyards ferment and macerate separately for around three weeks. After 24 months of ageing in oak, they are blended and then age for another 6 months in concrete vats.

**Characteristics:** intense colour. Expressive nose with cherry, aromatic herb, flowery and juniper notes. On the palate it reveals mature tannins, balanced acidity, rich structure and lingering finish.

**First vintage produced:** 2005.



## RENNINA

(*nay-NEE-nah*)

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*This name originates etymologically from the Latin word Remnius and the Etruscan word Remne indicating the name given to the parish-owned land, as mentioned in a document dating back to 715 A.D.*

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**Appellation:** Brunello di Montalcino D.O.P.

**Grape variety:** Sangiovese.

**Vineyards:** three non-adjacent vineyards surrounding the parish church, on a land called Rennina in ancient times. The soil dating back to the Eocene age mainly consist of sand, tuff and clay and covers an overall surface of 10 hectares facing south and south-west. The vines are 25 years old on average.

**Winemaking method:** the grapes from the different vineyards ferment and macerate separately for around three weeks. After 24 months of ageing in oak, they are blended and then age for another 6 months in concrete vats.

**Characteristics:** intense colour, full and clear bouquet with soft fruity, flowery and delicate spicy notes. The taste has a balanced body with smooth tannins, well integrated in the structure, ensuring elegance and longevity.

**First vintage produced:** 1990 (the first year produced by Gaja is 1994).



## SUGARILLE

*(sub-gah-REE-lay)*

*Sugarille is the name given to the parish estate, as results from the inventory drawn up in 1547 by canon Giovanni Sampieri. Sugarille is the name both of the vineyard and the wine.*

**Appellation:** Brunello di Montalcino D.O.P.

**Grape variety:** Sangiovese.

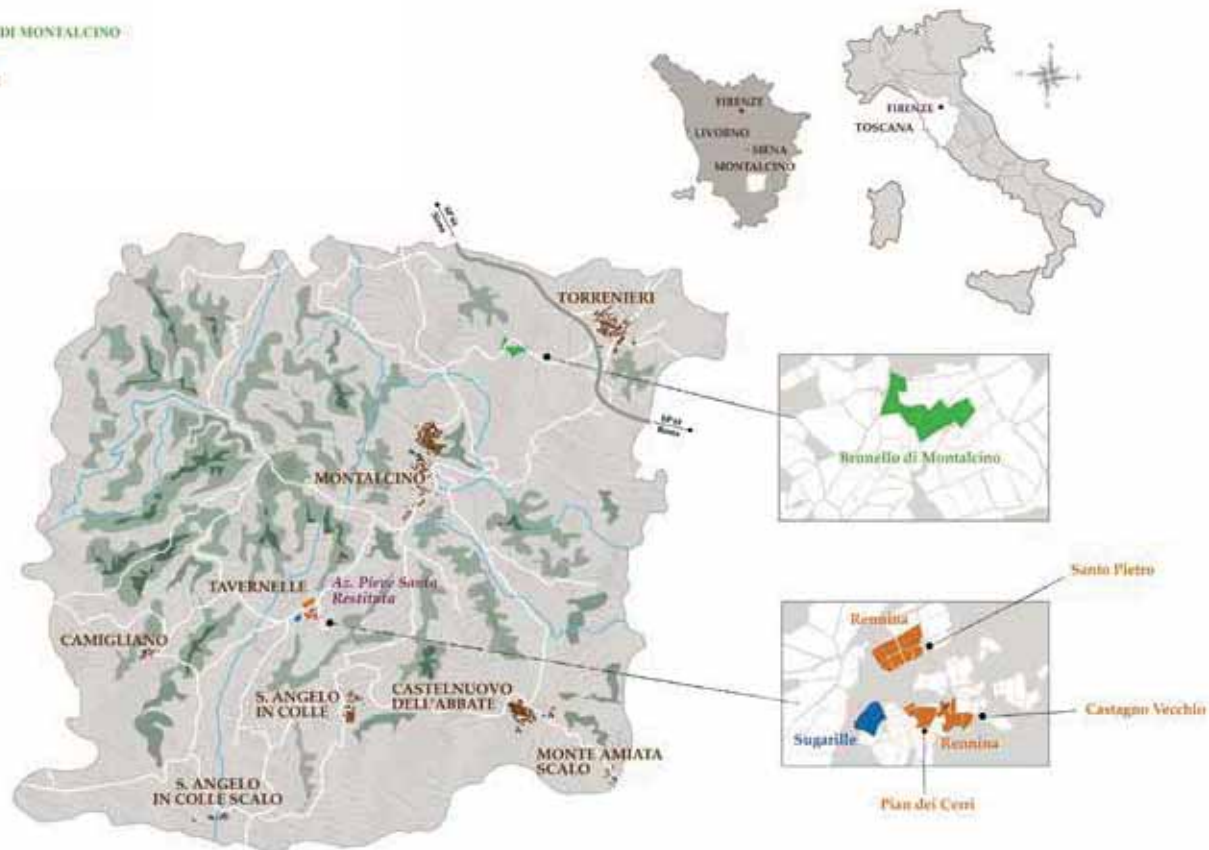
**Vineyards:** a single vineyard facing south and covering a surface of 4.5 hectares mainly consisting of clay and limestone, with the presence of marl.

**Winemaking method:** fermentation and maceration for around three weeks followed by 24 months of ageing in oak and another 6 months in concrete vats.

**Characteristics:** intense colour, complex aroma of ripe fruit, wild cherries, violet, spicy and mineral notes. Compact structure with well-integrated tannins.

**First vintage produced:** 1990 (the first year produced by Gaja is 1995).

- BRUNELLO DI MONTALCINO
- RENNINA
- SUGARILLE





## RENNINA

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*Grappa di Brunello di  
Montalcino, 500 ml.*

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Grappa made by the distillation of Sangiovese grape marc.

**Alcoholic strength:** 43% vol.

**Distillation process:** after fermentation, the marc, still soft and juicy, is prepared for slow distillation in a pot still. The resulting distillate, with an alcoholic strength ranging between 70 and 75% vol., before bottling is diluted with distilled water until reaching the strength indicated in the label.

**Characteristics:** delicate and flowery aromas. Rich structure reflecting the aromatic elements and slightly peppery finish.







In the 1990s the Gaja family decided to undertake a new challenge. As a result, Pieve Santa Restituta winery was purchased in 1994 in Montalcino. Although, the most demanding project began in 1996, when Angelo Gaja purchased in Bolgheri (Alta Maremma) the land where the Ca'Marcanda winery is currently situated.

The search for the best terroir was possible thanks to the latest land zoning maps which pointed out the specific vine growing suitability of clayey-calcareous soils at the foot of the Metalliferous Hills. These are firm clayey soils, therefore fresh and suitable for water and mineral preservation, which slow down ripening and result in fresh and acidic wines.

Eventually, the only land in that area not planted with vines was identified, and after several meetings with the previous owners, the negotiations successfully closed at the end of 1996. For this reason, the name Ca'Marcanda derives from a Piedmontese dialect expression which can be translated as the "house of endless negotiations". This land was uncultivated and used for breeding and fruit growing; this was a unique opportunity to entirely design a winery on an untouched land, which started with the selection from the soil, to the different varieties and ultimately the cellar structure.

Bolgheri is located in a small area that, for the Gaja family, represents the new era of Italian winemaking, younger if compared to the Langhe area, but also open and dynamic, with a distinguished personality thanks to its climate, soil and history.

The first vineyards were planted in 1996, while the construction of the new cellar started in 1998. It was inspired by the untouched beauty of the surrounding area, and therefore the cellar was built underground making it almost invisible to the naked eye, covered with rocks located underneath the soil and by using the native natural vegetation, including 350 mature olive trees.

The label of Ca'Marcanda wines pays tribute to the design of the Cypress trees and the boulevard in Bolgheri, merging with the horizon. For the Gaja family this boulevard is a symbol of significance which, with the management of the land, adorns and safeguards these places for the benefit of the future generations.



## VISTAMARE

(VEES-tah-MAH-reh)



*Vistamare (sea view) recalls the sense of cheerfulness typical of the sunny days on the Italian coast. It is a name ironically borrowed from the real estate world, where the sea view is mentioned as the added value par excellence, the ultimate in luxury.*

**Denomination:** Toscana I.G.P.

**Varieties:** Vermentino, Viognier, Fiano.

**Vineyards:** lying on a sweet hillside overlooking the Tyrrhenian coast, the Vistamare vineyards benefit from the great luminosity and the marine breeze.

**Winemaking method:** fermented and aged in stainless steel tanks and barrels.

**Characteristics:** the fresh and herbaceous notes of Vermentino combine with the complexity and roundness of Viognier. Fiano adds a floral and botanical note to the bouquet. The nose is generous with peach, apricot, sage and marine notes, revealing a fresh, rounded and lingering taste in the mouth.

**First vintage produced:** 2009.

## PROMIS

(PRO-mees)



*The name reminds us of the Italian word promessa, that means promise. A promise, exactly as an up-and-comer that, with its young and bold character, brings along a fresh breeze of liveliness and zest. It recalls, as well, the Gaja's family commitment meant to start a valuable project in Tuscany.*

**Denomination:** Toscana I.G.P.

**Varieties:** Merlot, Syrah, Sangiovese.

**Vineyards:** mainly from the Castagneto Carducci area, planted on dark soils rich in clay and loam.

**Winemaking method:** fermented and aged in stainless steel tanks and barrels.

**Characteristics:** the elegance and roundness of Merlot and Syrah match with the essential rigour of Sangiovese. Harmonious and enjoyable wine from the very beginning, with an ageing potential of 8-10 years.

**First vintage produced:** 2000.





## MAGARI

*(mab-GAH-ree)*

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*Magari is an Italian expression holding different meanings: "If only it was true...!", "I wish...!". It carries a sort of irony which usually leads people to smile, without showing off the great commitment and determination associated to the Ca'Marcanda project.*

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**Denomination:** Bolgheri D.O.P.

**Varieties:** Cabernet Franc, Cabernet Sauvignon, Petit Verdot.

**Vineyards:** in Bolgheri both on dark soil rich in lime and clay, and white soil full of limestone, clay and stones.

**Winemaking method:** the three varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak, they are blended and then age for some months in the bottle before being released.

**Characteristics:** bouquet recalling red fruits, aromatic herbs typical of the Mediterranean scrub as well as marine notes.

Full and smooth mouthfeel, with a pleasant acidic end.

**First vintage produced:** 2000.



## CAMARCANDA

(KAH – mar-KAHN-dah)

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*The name Camarcanda derives from a Piedmontese dialect expression which can be translated as the “house of endless negotiations” and refers to the several meetings between the previous land owners and Angelo Gaja, a very long negotiation that finally concluded in 1996 with the land purchase.*

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**Denomination:** Bolgheri D.O.P.

**Varieties:** Cabernet Sauvignon, Cabernet Franc.

**Vineyards:** planted on white soil rich in limestone, firm clay and stones.

**Winemaking method:** the two varieties ferment and macerate separately for around 15 days. After 18 months of ageing in oak, they are blended and then age for another 12 months in bottle before being released.

**Characteristics:** the nature typical of white soil and the abundance of stones are essential for the wine solid and complex structure. Nose with flowery, red fruit and root notes, typical of the Mediterranean scrub. The taste is rounded, with a dense texture and a remarkable mineral character. Lingering finish with smooth tannins.

**First vintage produced:** 2000.

- CAMARCANDA
- MAGARI
- PROMIS
- VISTAMARE



# CA' MARCANDA

## PROMIS AND MAGARI GRAPPA

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*Promis and Magari Grappa is made by the distillation of fresh marc, from mid-September to November. After the alcoholic fermentation of the wine, the marc is still soft and juicy and is ready for being processed. The distillation process takes place in copper pot stills in a vacuum, operating at a temperature below 70°C to preserve the fragrant aromas and limit the extraction of the flavours from grape seeds which would cause a dull and rough taste.*

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