

GAJA



CONTEISA BAROLO DOP 2018

(kohn-TAY-zah)

The Piedmontese word *Contiesa* (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

VARIETAL: 100% Nebbiolo

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

VINIFICATION: Fermentation and maceration for around three weeks followed by aging in oak for 24 months.

HARVEST NOTES: The winter of 2018 was mild and dry, with no snow and rainfall. It was followed by a very rainy and cold spring. An unusual heatwave occurred at the end of April with temperatures as high as 30°C which led to an early bud break. Rain and below average temperatures continued through April, May, and June, slowing the entire growing season (1300 mm of rain from March to June). Between May 1 and June 14, it rained consistently for 24 days making our effort in the vineyards remarkably intense and complicated. Nevertheless, our full-time team was able to overcome the challenges of downy and powdery mildew. A bad hailstorm unfortunately hit Barbaresco on Sunday, July 17 resulting in a loss of 30% of the overall production. September 2018 was sunny, fresh, and windy, with no drastic changes in temperature from day to night, allowing the grapes to continue to ripen. The harvest started at the end of August with Sauvignon Blanc and Chardonnay. Due to the humid and mild vintage, Nebbiolo harvest was expected to be delayed however, two hot weeks in mid-September made the grapes ripen faster, shortening picking times. The harvest finished on October 8th.

TASTING NOTES: Intense and enveloping notes, blood orange, plum, and mineral aromas. In the mouth, voluminous with sweet tannins, finishing with an inviting licorice note.

FIRST VINTAGE

PRODUCED: 1996

WILSON DANIELS
SINCE 1978 

Imported by Wilson Daniels | Napa, California | wilsondaniels.com