

GAJA



SPERSS BAROLO DOP 2018

(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.

VARIETAL: 100% Nebbiolo

VINEYARDS: The Sperss vineyard is located in the Marenc-Rivette sub-area in the municipality of Serralunga. The land, arranged as an amphitheatre on a surface of 12 hectares, consists of very compact clay-calcareous marls and has south and south-west facing exposure with an average altitude of 370 m above sea level. The vines are 55 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 or rainfall. It was followed by a very rainy and cold spring. An unusual heat wave occurred at the end of April, with temperatures as high as 30°C, (86F) which led to an early bud break. Rain and below average temperatures continued through April, May and June, slowing down the entire growing season (1300 mm of rain from March to June). In particular, between May 1 and June 14, it rained consistently for 24 days, making our effort in the vineyards remarkably intense and complicated. Nevertheless, our long-standing, 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, which allowed the grapes to continue to ripen. Due to the humid and mild vintage, the Nebbiolo harvest was expected to be delayed, however two hot weeks in mid-September made the grapes ripen faster and shortening the picking time. The harvest finished on October 8th.

TASTING NOTES: The wine opens up with dominant citrus notes followed by hints of cedar and spices. Complex aromas of juniper, cherry, and ripe plum rise from the glass. Marzipan, sweet spices, turmeric, and licorice from the wood add another layer of flavor. However, it's a light use of wood that's balanced with delicate sweetness, fresh spice notes, and tannins; present but not intrusive in the mouth. The wine finishes clean, sharp, yet austere.

**FIRST VINTAGE
PRODUCED:** 1988

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