

# GAJA



## DARMAGI LANGHE DOP 2019

(dar-MAH-jee)

First Cabernet Sauvignon post-phyloxera 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!).

**APPELLATION:** Langhe D.O.P.

**VARIETAL:** Cabernet Sauvignon

**VINEYARDS:** Planted in 1978, Darmagi is Angelo Gaja's tribute to the prestigious Cabernet Sauvignon variety, with a clear expression of the Langhe.

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

**HARVEST NOTES:** Scarce snowfalls in general in the winter months with a start to the growing season that was marked by a dry spell. The months of January and February were dry with average and relatively low temperatures. Creating optimal conditions as they helped to protect against the onset of diseases. Abundant rainfall (200 mm) with average-low temperatures (15-17°C) in April and May. At the end of June, the temperatures rose sharply and proved stressful for the vines with signs of browning appearing on the leaves. From mid-July onwards, the first significant rains set in with 200 mm falling in Barbaresco. Temperatures settled at around 26-30° degrees for the rest of the summer. More rainfall resulted in a total of 800 mm from the beginning of the year to the end of August. The warm soil with a high water content allowed the phenolic ripening to progress. We started the harvest in Barbaresco at the same time as the harvest in Barolo. However, the harvest lasted longer in Barbaresco (rainier and cooler) with a slightly higher yield.

**TASTING NOTES:** Intense cassis and blueberries on the nose with hints of forest notes, such as tree bark, a trace of iodine rounded by sweet wood aromas. Soft tannins with nice acidity. In the mouth, it is smooth and velvety, elegant.

**FIRST VINTAGE**

**PRODUCED:** 1982

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