

GAJA

2019 CONTEISA BAROLO DOP

ABOUT THE WINERY

Located in Piedmont in northwestern Italy, the GAJA winery is widely considered to be one of the greatest estates in the world, producing coveted and collectible labels. The story of the GAJA Winery can be traced to a singular, founding purpose: to produce original wines with a sense of place which reflects the tradition and culture of those who made it. This philosophy has inspired five generations of impeccable winemaking. GAJA is a pioneer and guardian of tradition, a legacy that continues to reshape the standard for excellence in the world of winemaking today. Angelo Gaja was the first to produce single vineyard wines in Piedmont and revolutionized wine making practices in the region, introducing Bordeaux varietals and the use of barriques. GAJA has led Barbaresco to international acclaim and brought about a resurgence of Italian wines more broadly. Today, the GAJA Winery owns 240 acres of vineyards in the Barbaresco DOCG (Barbaresco and Treiso) and the Barolo DOCG (Serralunga d'Alba and La Morra).

ABOUT THE WINE

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. 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 aging potential.

KEY SELLING POINTS

- The 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 37 acres, with average altitude of 1,250 ft a.s.l.
- The vines are 60 years old on average
- The first vintage was released in 1996

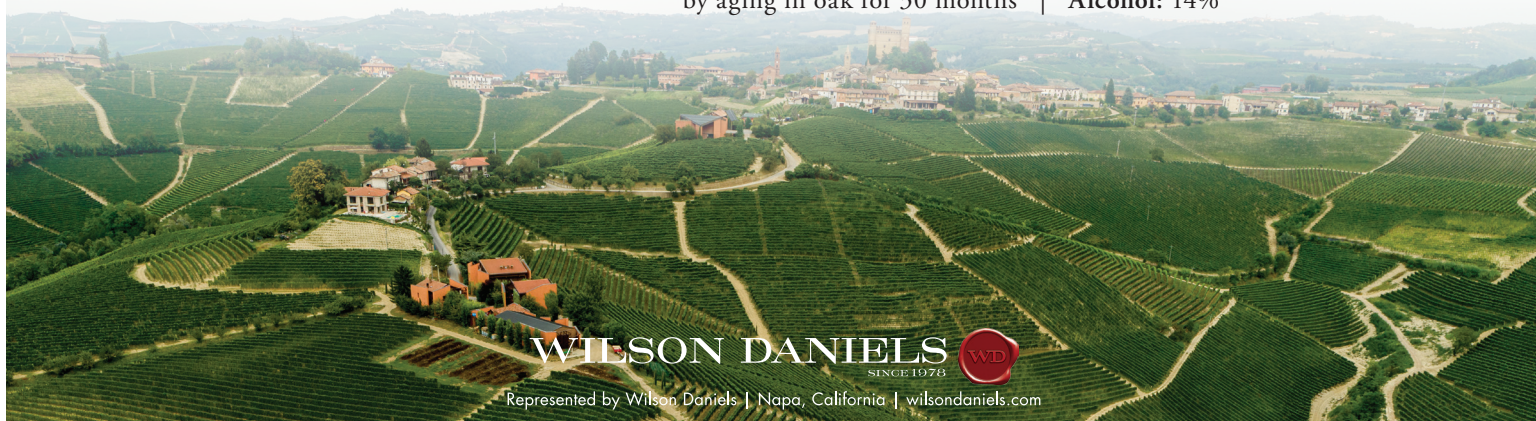
TECHNICAL DETAILS

Varietal Composition: Nebbiolo

Aging: Fermentation and maturation for three weeks followed by aging in oak for 30 months | **Alcohol:** 14%



GAJA FAMILY



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