GAJA



CONTEISA

BAROLO

OTTIGLIATO DA - BOTTLED BY GAJA - BARBARESCO - ITALIA RED WINE - PRODOTTO IN ITALIA - PRODUCT OF ITALY



CONTEISA BAROLO DOP 2019

(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 60 years old on average.

VINIFICATION: Fermentation and maceration for around three weeks followed by aging in oak for 30 months.

HARVEST NOTES: Scarce snowfalls in general in the winter months, the start to the season was marked by a dry spell. The months of January and February were dry with average and relatively low temperatures, these optimal conditions helped to protect against the onset of diseases. Abundant rainfall (200 mm) with average-low temperatures (15-17°C) turned out in April and May. At the end of lune, the temperatures rose sharply (from 26 degrees to 41.5°C for about 3 days) and caused stress to the plants with signs of browning appearing on the leaves. From mid-July onwards, the first significant rains set in with 200 mm falling at Barbaresco. Temperatures settled at around 26-30° degrees for the rest of the summer. More rain fell resulting in a total of 800 mm from the beginning of the year to the end of August. The soil with a high water content plus warmth allowed the phenolic ripening to progress.

TASTING NOTES: The 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

