

# GAJA



## SPERSS BAROLO DOP 2019

(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 Marenga-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 50 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 June, 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 deep and mineral notes typical of the Serralunga terroir combine with the excellent fruity elements: sour black cherry, truffle, rhubarb and liquorice. The mouthfeel reveals an austere texture and a full body, dense and complex. It has an extraordinary bottle ageing potential.

**FIRST VINTAGE  
PRODUCED:** 1988

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