

Barolo Sperss, Gaja

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£270.00

Vintage: 2014

Bottle Size: 75cl

Alcohol %: %

Country: Italy

Description: Amazing aromas of cherries, oranges and light prunes with hints of wet earth and mushrooms. Very perfumed. It's medium-bodied, firm and direct. Great Wine.. Needs at least five years to come together but already a joy to taste right now.

Cepages: Nebbiolo

Group: Italy

Sub group: Piedmont

Colour: Red

Closure: Cork

Producer:

Website: <http://gaja.com/>

Organic/Bio Status:

Food / cocktail match: Rich game with mushroom sauce fits this stunning wine perfectly.

Food / cocktail recipe:

Press "This wine shows the quintessential attributes of the Serralunga d'Alba appellation with dark fruit flavors and powerful intensity. The 2013 Barolo Sperss paints a very authentic picture of its unique territory with rich layers of black fruit, wet earth, black truffle, licorice and spice. The wine's tannic structure is firm and lasting. It shows broad shoulders and rich texture overall. This beautiful Barolo boasts a dark colour and thick concentration with aromatic elegance. This important wine is now part of the Barolo DOCG family" - Monica Larner, Wine Advocate

Awards Winemaker's Winemaker Award - Angelo Gaja.
Given annually by the Institute of Masters of Wine and the drinks business since 2011, the award recognises outstanding achievement in

the field of winemaking and is chosen by a panel of winemaking peers that comprise all Masters of Wine who are winemakers, and the award's past winners.

Adrian Garforth MW, Chairman of the IMW said, "I cannot think of anybody more worthy of receiving this honour. Angelo has never been afraid to challenge conventions and norms, but always with the overwhelming commitment to the highest possible standards of quality in winemaking. Alongside his family, but also through the Istituto Grandi Marchi he continues to promote the highest standards of excellence, culture and tradition in Italian wine.

Other Info:

The Gaja family settled in the Piedmont region in northwest Italy in the mid-seventeenth century. Five generations of Gajas have been producing wines in Piedmont's Langhe hills since 1859, the year Giovanni Gaja, a local grape grower, founded the Gaja Winery in Barbaresco.

The Langhe hills, with their steep slopes of calcareous clay, are home to the Nebbiolo grape and its long-lived wines of exceptional character: Barbaresco, Barolo and Langhe Nebbiolo. For generations, classic Barbaresco and Barolo were made from Nebbiolo grapes from several vineyards. In the 1960s and 1970s, leading winemakers began to vinify Nebbiolo grapes from single vineyards separately.

Today, Gaja produces classic Barbaresco D.O.C.G. and Barolo D.O.C.G. (Dagromis) as well as five single vineyard Nebbiolo wines: Sorì San Lorenzo, Sorì Tildìn and Costa Russi (from the Barbaresco district); Sperss and Conteisa (from the Barolo district). Gaja single-vineyard wines carried the Barbaresco or Barolo appellation until the 1995 vintage.

Beginning with the 1996 vintage, all of Gaja's single-vineyard Nebbiolo wines have been labelled Langhe Nebbiolo D.O.C. The Gajas' conviction that the Langhe terroir can produce outstanding wines is reflected not only in their Nebbiolo-based wines, but also in the wines they produce from non-indigenous varieties: Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon.