

Gaja Sorì San Lorenzo 2020 is a profound single-vineyard Nebbiolo, renowned for its complexity, elegance, and deeply layered structure. It is a shining example of Barbaresco at its most expressive and refined.

# Sori San Lorenzo 2020

Tuscany, Italy

### Region and Vineyards

Sorì San Lorenzo is situated in the **Barbaresco D.O.P.**, just steps from the old town center of Barbaresco. The vineyard spans **3.38 hectares** with a **south-facing exposure**, offering ideal sun exposure for Nebbiolo. The vines, averaging **50 years of age**, thrive in **clayey-calcareous marl soils** at an altitude of **250 meters** above sea level.

The **2020 vintage** was marked by an unusual distribution of rainfall, concentrated primarily in the summer months rather than winter or spring. The growing season saw alternating warm days and thunderstorms, creating significant temperature variations in September and October. This weather contributed to the **enhanced color, aromas, and health of the grapes**, yielding fruit of exceptional quality.

### Winemaking

Sorì San Lorenzo 2020 is made from **100% Nebbiolo**, with fermentation and maceration lasting approximately **three weeks**. The wine was then aged in oak for **24 months**, allowing the layers of flavor and texture to integrate harmoniously.

This careful vinification process reflects the distinctiveness of the vineyard while delivering a wine of precision, depth, and aging potential.

## Tasting Notes

- **Color**: Intense, vibrant ruby red.
- **Aroma**: Sweet initial notes open to reveal layers of cassis, red currants, licorice, and smoky undertones, complemented by a hint of citrus and mustard.
- **Palate**: Dense and multifaceted, with a striking texture supported by fruitdriven tannins. The wine's cask aging adds verve and tension, with a finish that is savory, slightly saline, and deeply complex.

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Alcohol:14,00 %

Composition: 100% Nebbiolo





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#### Did you know?

The name **Sorì San Lorenzo** combines "Sorì," meaning "south-facing hillside" in the local dialect, and "San Lorenzo," the patron saint of Alba's cathedral. The vineyard was once church property until its acquisition by the Gaja family in **1964**. The first vintage of Sorì San Lorenzo was released in **1967**, marking its place among Barbaresco's most iconic wines.

#### Wine Pairing Ideas

- Braised veal shank with rosemary and garlic: The wine's dense structure and vibrant acidity enhance the richness of the dish.
- **Porcini mushroom risotto**: The earthy flavors of the mushrooms align beautifully with the wine's smoky and savory notes.
- **Slow-roasted lamb with mint sauce**: The fine-grained tannins and herbal undertones complement the lamb's tenderness and freshness.
- **Aged Fontina cheese**: The wine's complexity balances the creamy, nutty profile of this classic Italian cheese.



#### Robert Parker (RP): 98 Points (2020)

The Gaja 2020 Barbaresco Sorì San Lorenzo has bright cherry, currant and underbrush. This wine is very pretty in the mouth, especially if you considered the silky nature of the weightless tannins. The San Lorenzo is fueled by a long finish and does not drop off on the mid-palate. It keeps going strong with red fruits, high notes and balanced acidity. The wood tannins are melted into the wine's fine texture.



#### James Suckling (JS): 98 Points (2020)

The aromas are like a bouquet of pink roses. So perfumed. Citrus. It also has subtle and pure aromas of strawberries, cherries and stone. Full-bodied but agile and floating on the palate with firm and chewy tannins at the end that remain balanced and fresh.



#### Wine Spectator (WS): 95 Points (2020)

Elements of eucalyptus and juniper grace the cherry and raspberry fruit in this intense, complex red. Mineral and spice accents chime in as this builds to a long aftertaste. The texture is supple and there's plenty of energy on the resonant finish, where a chalky feel adds to the overall appeal.



