

# Gaja

Gaja Barolo Dagromis is a captivating Barolo, uniting the power of Serralunga and the elegance of La Morra. This wine masterfully expresses the distinctiveness of these two renowned subregions in Piedmont.

# Barolo Dagromis 2019

Piedmont, Italy

### Region and Vineyards

Dagromis is produced in the **Barolo D.O.P.**, sourcing grapes from **Serralunga** and **La Morra**, two villages known for their unique expressions of Nebbiolo. Serralunga contributes power, depth, and structure, while La Morra adds elegance and finesse, creating a harmonious balance.

The vineyards benefit from Piedmont's complex climate. The **2019 growing season** began with a dry winter and limited snowfalls, followed by abundant spring rains that replenished water reserves. A mild summer and sufficient rainfall allowed for gradual phenolic ripening, resulting in fruit with optimal balance and character. Harvest took place between early and late October, ensuring fully ripened Nebbiolo grapes.

## Winemaking

Dagromis 2019 is crafted from **100% Nebbiolo**, with grapes from Serralunga and La Morra vinified separately. Each parcel undergoes **fermentation**, **maceration**, **and 12 months of oak aging**, followed by blending and an additional **18 months of aging in oak**. This meticulous process enhances the wine's depth and ensures integration of its distinct terroir characteristics.

The careful vinification highlights the vintage's hallmark qualities, preserving Nebbiolo's natural elegance and intensity.

## **Tasting Notes**

- Color: Garnet with violet highlights.
- **Aroma**: A fragrant bouquet of violet, cherry, plum, sweet licorice, ginger, and marzipan.
- **Palate**: Juicy cherry notes lead to a savory-sweet entry, with a delicate tannin structure that gives the wine a smooth and refined texture. The balance of power and elegance is a hallmark of this vintage.
- **Finish**: Long and classic, showcasing the aging potential of Barolo.

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Alcohol:14,00%

Composition: 100% Nebbiolo







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## Did you know?

The name **Dagromis** honors the Gromis family, who once owned the vineyards in La Morra that are now part of Gaja's holdings. This wine, first produced in **1998**, represents the union of tradition and innovation in Piedmontese winemaking.

### Wine Pairing Ideas

- **Braised beef with Barolo reduction**: The wine's structure and savory notes complement the richness of the dish.
- **Risotto al Tartufo Bianco (white truffle risotto)**: The earthy truffle flavors harmonize with the wine's floral and fruity nuances.
- **Roasted game birds**: The refined tannins and bright acidity pair beautifully with the lean, savory meat.
- Aged Taleggio cheese: The wine's sweetness and spice balance the creamy, tangy profile of the cheese.



