

Gaja Sito Moresco is a vivid and contemporary interpretation of Langhe's historic varietals , where Nebbiolo's finesse meets Barbera's vibrancy in a beautifully balanced and inviting wine.

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Sito Moresco 2021

Piedmont, Italy

Region and Vineyards

Sito Moresco is produced in the **Langhe D.O.P.**, with grapes sourced mainly from the **Pajore vineyard in Treiso**, complemented by fruit from **Serralunga**. These sites benefit from diverse terroirs characterized by **calcareous marl soils** and varied altitudes, which contribute to the wine's structure and vibrancy.

The **2021 growing season** began with a severe and rainy winter, followed by a dry spring that accelerated the vines' life cycle. However, cold temperatures in early April affected some lower-lying vineyards. The summer brought heat and occasional thunderstorms, requiring diligent vineyard management to counter powdery mildew. A refreshing rainfall in late August provided much-needed balance, resulting in ripe, healthy grapes for harvest.



Sito Moresco 2021 is a blend of **Nebbiolo and Barbera**, vinified separately to retain their distinct characteristics. Fermentation and maceration lasted approximately **three weeks**, followed by blending after malolactic fermentation. The wine was then aged for **12 months in oak barrels**, ensuring a seamless integration of flavors and structure.

This meticulous process highlights the vibrant fruit and complexity of the vintage while maintaining a fresh and approachable style.

Tasting Notes

- **Color**: Vibrant violet, an atypical hue for Nebbiolo, reflecting the fullness and richness of the vintage.
- **Aroma**: Bold notes of blackberry, cherry, blood orange, and bergamot, with a subtle flinty undertone.
- **Palate**: Medium-bodied with juicy acidity and a harmonious tannin structure. The wine is balanced and elegant, with a long, satisfying finish.



Alcohol :14,50 % Composition: 85% Nebbiolo, 10%

Parhara 5% Marlat

Barbera, 5% Merlot







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Did you know?

The name **Sito Moresco** pays homage to Moresco, the previous owner of the Pajore vineyard parcel acquired by the Gaja family in **1979**. This blend was first introduced in **1991**, reflecting Gaja's dedication to innovation in the Langhe region.

Wine Pairing Ideas

- **Duck breast with cherry reduction**: The wine's berry notes and acidity complement the richness of the duck and the tangy sweetness of the sauce.
- **Wild mushroom risotto**: The earthy flavors of the mushrooms pair beautifully with the wine's flinty undertones and vibrant fruit.
- **Tagliatelle with beef ragù**: The structure and acidity balance the savory depth of the ragù.
- **Aged Robiola cheese**: The creamy texture and tangy flavor of the cheese enhance the wine's bright acidity and juicy palate.



