



GAJA

## Gaja

Representing one of Gaja's most treasured crus, Sorì Tildin 2021 marries floral delicacy with profound structure, showcasing a vintage that highlights both intensity and refinement.

# GAJA®

## Sorì Tildin 2020

Piedmont, Italy

### Region and Vineyards

---

Sorì Tildin hails from the **Barbaresco D.O.P.** in Piedmont, sourced exclusively from the namesake single vineyard situated on a sunlit hill above Costa Russi. The **south and southwestern exposure** and its amphitheater-like shape allow maximum sunshine, fostering optimal ripening of the Nebbiolo grapes.

The **2021 growing season** was defined by extreme weather variability. A snowy and cold winter gave way to a dry spring, while icy winds in early April impacted some lower-altitude vines. Hot, dry summer days alternated with cooling winds, posing challenges such as powdery mildew, especially in July. A much-needed rainfall in late August rejuvenated the vines, enabling slow and even ripening. Harvest began on **September 21**, yielding smaller, thin-skinned berries rich in aroma and color.

### Winemaking

---

Sorì Tildin 2021 is crafted from **100% Nebbiolo**, with fermentation and maceration followed by **24 months of aging in oak barrels**. This extended maturation develops the wine's intricate layers, highlighting its depth, structure, and elegance.

The result is a wine that harmonizes Nebbiolo's natural brightness with a luxurious, full-bodied profile.

### Tasting Notes

---

- **Color:** Deep garnet with ruby reflections.
- **Aroma:** An expressive bouquet featuring lavender, plum, cherry, and blackberry, layered with earthy and spicy nuances, undergrowth, and a refreshing hint of mint.
- **Palate:** Voluminous and velvety, with notes of sweet licorice, violet, and ripe red fruit. The lively acidity and round, fine-grained tannins contribute to a seamless and persistent finish.

99  
James  
Suckling



Alcohol :14,50 %

Composition: 100% Nebbiolo



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

# GAJA®

## Sorì Tildin 2020

### Did you know?

---

The name **Sorì Tildin** comes from the Piedmontese dialect, where "Sorì" refers to a sunny hillside vineyard, and "Tildin" is a loving diminutive for Clotilde, Angelo Gaja's grandmother. This homage reflects the Gaja family's deep connection to its history and land.

### Wine Pairing Ideas

---

- **Braised veal with truffle sauce:** The wine's earthy complexity and silky tannins enhance the richness of the truffles and the tender veal.
- **Porcini mushroom risotto:** Its savory, umami flavors align beautifully with the wine's aromatic and fruity depth.
- **Rack of lamb with rosemary and garlic:** The structured tannins and vibrant acidity complement the lamb's juiciness and herbal notes.
- **Aged Castelmagno cheese:** The wine's acidity and refined structure balance the nutty, creamy character of this traditional Piedmontese cheese.



#### James Suckling (JS) : 99 Points (2020)

---

*Such wonderful clarity and perfume to this with strawberry and candied citrus, yet it's always so subtle and vivid. Full-bodied and very powerful with lots of well integrated tannins. Makes you stand to attention and notice it.*



#### Wine Spectator (WS) : 96 Points (2020)

---

*This rich Barbaresco shows graceful power, with a fleshy texture embracing its cherry, strawberry, mint, iron, tobacco and spice aromas and flavors. The dense matrix of refined tannins is beautifully integrated, while vibrant acidity drives the persistent, savory finish.*



#### Robert Parker (RP) : 94 Points (2017)

---

*The Gaja 2017 Barbaresco Sorì Tildin opens to a luminous ruby appearance with pretty crimson highlights. This vintage appears lighter in color and concentration compared to past editions. The bouquet delivers a purity and sharpness nonetheless, but it offers less overall fruit. It shows subtle berry tones with blue flower, aniseed and candied orange peel. This very young Sorì Tildin takes time to open, and it remains on the nervous side even after it has been given ample time in the glass. The best course of action is to wait until the 10-year mark before opening this bottle. It needs that extra time to soften and flesh out.*

