

GAJERA

PIEMONTE

D.O.C.

PINOT NERO



Pinot Nero is a fairly recent grape to the Piedmont, and its numbers are increasing steadily. This is also due to its important use in the production of quality sparkling wines and, in recent times, of “still” red wines. Traditionally grown in Burgundy, Pinot Nero has over time become one of the most widely planted international grape varieties in the world. One of its most interesting characteristics is that it adapts very well to the most diverse soils. The first mention of the vine in Piedmont dates back to the end of the 18th century, when the region was strongly influenced by French wine-growing traditions and cultivation. Gajera is the name of a place referring to the shelter of magpies (called “gaja” in Piedmontese dialect) which used to be protected in the woods of the Natural Reserve of Val Sarmassa.

GRAPE: Pinot Nero.

SOIL: Sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 4000 vines per hectare.

HARVEST: Usually, the harvest takes place during the first week of September. After the green harvest and careful selection, the grapes are picked in early morning in little crates and delivered to the winery in the afternoon to preserve their integrity.

VINIFICATION: After the crushing and destalking of the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 5 days at an initial constant temperature of 20 °C, which gradually rises to 25 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: The malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18 °C. At the end of the winemaking process, the wine goes into new, second and third year French barriques for about 16 months. The wine remains in stainless steel tanks for another month prior bottling, followed by 18 months of bottle ageing.

TASTING NOTES

The wine has an intense ruby red colour with orange hues. The nose is complex with spicy aromas and little red berries fruit with flowery hints. On the palate, the wine is warm, medium body and fresh.

PAIRINGS: Beef tongue, pepper with tuna and anchovies, stewed snails, Filetto baciato (typical Piedmontese salami), aged cheeses.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 16 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO