

# DARMAGI

(dar-MAH-jee)

First Cabernet Sauvignon post-phylloxera planted in Piedmont, Darmagi is a single vineyard situated in the Langhe region. It was Giovanni Gaja, Angelo's father, who involuntarily named this wine, because when Cabernet Sauvignon was planted instead of Nebbiolo, his first comment in Piedmontese dialect was *Darmagi!* (What a pity!).



<b>Winery</b>	GAJA, Barbaresco, Piedmont.
<b>Denomination</b>	Langhe D.O.P.
<b>Varieties</b>	Cabernet Sauvignon, Merlot, Cabernet Franc.
<b>Vineyards</b>	Planted in 1978, it was chosen by Angelo Gaja both as a tribute to this prestigious grape and to demonstrate the vocation of the Langa land to produce great wines also from non-traditional varieties. The vineyard, facing south, covers a surface of 2.8 hectares (6 acres avg.) and has average altitude of 280 M above the sea level.
<b>Winemaking method</b>	Fermented and aged in stainless steel tanks and barrels.
<b>Characteristics</b>	Despite its well-defined varietal character, Darmagi has a precise personality due to the Barbaresco soil which emphasizes its early austerity, resulting in a refined and complex wine. It has a dark colour, with spicy aromas of paprika, liquorice, cassis fruit and flowers, especially violet. This wine has a remarkable structure, with refined tannins. Suitable for long ageing.
<b>First vintage produced</b>	1982.