Angelo Gaja forever changed the world’s notion of Piedmont wines when he released this historic wine for the first time in 1985 (with the 1982 vintage), made from Bordeaux varietals planted in the township of Barbaresco. According to the often told legend, Angelo Gaja’s father exclaimed “darmagi!” upon learning that his son had planted Cabernet Sauvignon in vineyards previously devoted to Piedmont’s traditional Nebbiolo grape. Akin to the French quel dommage, the Piedmontese expression darmagi means what a pity! Or what a shame! With his characteristic respect for tradition and those who came before him, the younger Gaja decided to call this wine Darmagi, a homage to his family’s legacy with an eye toward the future.

**Appellation:** Langhe D.O.P.

**Varietals:**
- 95% Cabernet Sauvignon, 3% Merlot,
- 2% Cabernet Franc

**Color:** Intense, deep red, almost black

**Aroma:** Opulent layers of concentrated black and red fruits

**Taste:** Strong cassis flavors and impressive power on the palate carries through to a long finish with persistent soft tannins. Great aging potential.

**Fermentation:** With the skins in stainless steel tanks at controlled temperatures for 10-15 days.

**Aging:** 6 to 8 months in barriques, then 12 months in large oak casks.

**Features**

- Like GAJA’s landmark Gaia & Rey bottling of Chardonnay, this wine showed the international community that Piedmont could produce world-class wines using grapes other than those traditionally grown here.

- Darmagi was Piedmont’s first Cabernet Sauvignon vineyard in more than a century.

**Benefits**

- A wine made of well-known, international grapes makes Darmagi one of the more approachable GAJA wines.

- Darmagi provides a unique opportunity for consumer’s to try a wine that exemplifies Angelo Gaja’s daring and innovative approach.