

GAJA

Alteni di Brassica 2017

Winemaker Notes

Well defined fruity notes (grapefruit, papaya, pear) with flower and spicy hints. Balanced body and refined structure in the mouth, supported by great freshness. Excellent bottle aging capacity

Vineyard

Alteni di Brassica is produced from vineyards covering approximately 3 hectares (7.5 acres) with a mainly calcareous clay soil.

Winemaking

Fermented and aged in oak for six to eight months.

Vintage

600 mm of rain fell over from November 2016 to April 2017, thus creating the ideal water supply for the entire growing season, which combined with the warm second half of March (average temperatures of 30-35°C), led to an early bud break of 15 days. From June, one of the warmest and driest summers of the last 10 years set off. The average daily temperature was 33-34°C, with peaks up to 41°C in July. In Barbaresco there was no rain for 73 days, these warm temperatures and drought slowed down the vegetative growth. The hot summer was more humid than in Barbaresco, with 40 mm of rain fallen on September 2nd, which decreased temperatures and it has been providential to reach a full ripeness of grapes even if slightly irregular. Overall, 2017 was a year of thermal stress, firstly due to the spring frosts and secondly due to the very warm temperatures during summer. Despite these thermal and water stress, the vines optimally reacted adapting to these extreme conditions by decreasing the size of their canopy, bunches and berries. The vines have naturally produced a lower quantity, the drop of the production has been estimated around 30%. The grapes increased their concentration, developed thicker skins, higher acidity and tannins, intense aromas and flavours and colours, without reaching excessive levels of potential alcohol. The early harvest started on August 17th.

Food match

Grilled and Roasted White Meats

A perfect match for grilled fish dishes and risottos



Grapes
100% Sauvignon Blanc

Region/Appellation
Langhe

Alcohol by volume
13.50%

Drinking Window
2023 - 2028

Tasting Guide



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