

GAJA

Alteni di Brassica 2019 6x75cl

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

The months of January and February were dry with average and relatively low temperatures for the time of year, especially at the end of January Optimal conditions because they helped to protect against the onset of diseases. Scarce snowfalls in general in the winter months, with just 10 cm falling in January after the sixth of the month and a few sporadic downpours in February. With little water available in the ground, budding was slower and later compared to previous years, as was the ripening of the grapes. From April 20 onwards and throughout the month of May, there was abundant rainfall with average-low temperatures. Budding progressed at a steady rate in May and canopy management was successfully completed, without rushing, because the plant grew well at the right speed. At the end of June, the temperatures rose from 26 degrees to 41.5°C for about 3 days and this situation proved stressful for the plant with signs of browning appearing on the leaves. From mid-July onwards, however, the first significant rains set in. This rain was very important because the vine started growing again with lush vegetation. Temperatures settled at around 26/28/30° degrees for the rest of the summer. At the end of July/beginning of August, more rain fell resulting in a total of 800 mm from the beginning of the year to the end of August (based on the rainfall in the Langhe in the 1990s). The grapes regained tone, the soil now with a high water content plus warm, but not excessively hot temperatures, allowed the phenolic ripening to progress. We started the harvest in Barbaresco at the same time as the harvest in Barolo, but we the harvest lasted longer in Barbaresco (because it had rained more and the ground was cooler which delayed the ripening of the grapes). The grapes ripened slowly and we finished harvesting the white wine varieties around September 18-20. The white wine grapes are healthy with small bunches, so the yield is lower compared to 2018.

Food match

Grilled and Roasted White Meats

A perfect match for grilled fish dishes and risottos



Grapes
100% Sauvignon Blanc

Region/Appellation
Langhe D.O.P

Alcohol by volume
13.50%

Drinking Window
2024 - 2031+

Tasting Guide



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01/09/2024