GAJA

Grapes

95% Chardonnay 5% Sauvignon Blanc

Region/Appellation Langhe D.O.P

Alcohol by volume 13.00%

Drinking Window 2024 - 2038

Tasting Guide



Tasting note printed 27/07/2024

Rossj-Bass 2019 12 x Half Bottles 12×37.5cl

Winemaker Notes

Fresh and sweet flavours of white melon and white nectarine peach combined with elder and jasmine blossom on the nose. Š This wine opens up on the palate to citrus fruits and fresh hints of menthol (reminiscent of pepper mint) around a steely core of laser sharp acidity. A vibrant wine, with a firm texture noticeable along the entire centre of the tongue with a crisp, lingering finish.

Vineyard

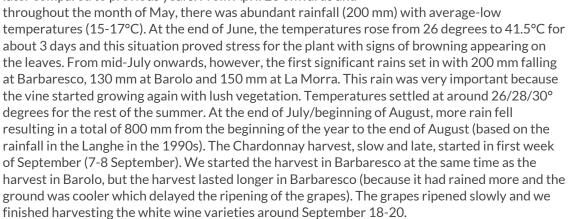
From vineyards In Barbaresco and Serralunga.

Winemaking

Steel fermentation and aging in oak for six months.

Vintage

The start to the season was marked by a dry spell. The months of January and February were dry with average and relatively low temperatures, especially at the end of January (ranging from -4°C to -8°C). Optimal conditions because they helped to protect against the onset of diseases. Scarce snowfalls in general in the winter months, caused little water available in the ground, therefore budding was slower and later compared to previous years. From April 20 onwards and



Food match

Grilled and Roasted White Meats

Pumpkin gnocchi with butter and sage

