

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 12x37.5cl

Winemaker Notes

Fresh and sweet flavours of white melon and white nectarine peach combined with elder and jasmine blossom on the nose. 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 throughout the month of May, there was abundant rainfall (200 mm) with average-low temperatures (15-17°C). At the end of June, the temperatures rose from 26 degrees to 41.5°C for about 3 days and this situation proved stress for the plant with signs of browning appearing on the leaves. From mid-July onwards, however, the first significant rains set in with 200 mm falling at Barbaresco, 130 mm at Barolo and 150 mm at La Morra. 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 Chardonnay harvest, slow and late, started in first week of September (7-8 September). We started the harvest in Barbaresco at the same time as the harvest in Barolo, but 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.

Food match

Grilled and Roasted White Meats

Pumpkin gnocchi with butter and sage



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