

GAJA

Grapes

95% Chardonnay
5% Sauvignon Blanc

Region/Appellation

Langhe D.O.P

Alcohol by volume

13.50%

Residual Sugar

less than 1 g/l

pH

3.35

Total Acidity

5.81 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

27/07/2024

Rossj-Bass 2020 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

2020 has been characterized by frequent rainfalls that for various reasons can be defined as atypical. Rains were overall above average (the total annual average has been of 1000 mm in the Barolo area and 900 mm in the Barbaresco area compared to the usual 800mm). The distribution instead of being in winter and spring, was concentrated in the summer months; and surprisingly, despite the very frequent summer thunderstorms, for the first time in many years none of our vineyards were damaged by hail. Most of the winter rains fell in November (there was also an early snowfall on the 15th) and helped counteract the drought from December to March. During the course of winter the temperatures were mild, in particular January 2020 will be remembered for being the warmest in the last 50 years. The actual cold, with temperatures below freezing, arrived in mid-March and last a month, however no frost damage occurred. With the sole exceptions of a heat peak in late May, one in August and one in mid-September, the period from May to early October was characterized by an alternation of warm days, thunderstorms and following cooler days. The heat picks in mid-August and in September from the 10th to the 18th helped the grape maturation and the reaching of final ripeness for Nebbiolo. Significant temperature variations characterized the rest of September and October, favouring colour, aromas and the overall health of the grapes. The harvest of the white grapes started on August 26th and was longer than usual due to some rainfall that prolonged the final ripeness of each vineyard. From September 18th, consequently to the spike in temperatures, also Nebbiolo's harvest started. The picking of the red grapes ended on October 8th with great satisfaction.

Food match

Grilled and Roasted White Meats

Pumpkin gnocchi with butter and sage



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