

Alteni di Brassica Langhe DOC - Gaja

The Producer:

Alteni di Brassica is a pure Sauvignon Blanc sourced from selected vineyard plots within Barbaresco and Serralunga. The name is based on two traditionally common elements in the Piedmontese landscape, Alteni are the classic, short white stone walls that were once typically used to cloister the vineyards of Piedmont and Brassica is the name of the beautiful yellow flowers that pepper the vineyards in the springtime. Combined, the name means the little walls of yellow springtime flowers. Pheasants are featured on the label to commemorate the beautiful birds that inhabit the forests adjacent to Gaja's vineyards.

The Wine:

Grape(s): 100% Sauvignon Blanc

Area: The first vineyard is in Treiso and was first planted in 1979. In 1989 they added a vineyard in Serralunga. In total nearly 7ha. vineyards

Age of the vines: 20-30 years old.

Vinification: The wine is fermented in stainless steel vats at about 640C for 4 weeks

Ageing: Aged for between 6 and 8 months in new and slightly used barriques, during which time it completes its malolactic fermentation

Tasting Notes:

- A fresh but complex nose with citrus tones. On the palate it is intense but with elegance and minerality followed by a long finish.
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Code: 2255
Pack: 6x75cl
Vegan: No
Vegetarian: No
Closure: Natural Cork

