

## Rossj-Bass Langhe DOC - Gaja

# GAJA

### The Producer:

The Rossj vineyard, planted in 1984 is named for Angelo and Lucia Gaja's younger daughter, Rossana. Bass is the traditional name for the vineyard used for this wine. It was a major departure for a Piemonte winery to produce top flight white wines from International grapes. But that did not stop Angelo Gaja from breaking the mould. The first vintage was in 1988.

### The Wine:

**Grape(s):** Chardonnay, Sauvignon Blanc  
**Area:** The 2 ha vineyard called Rossj is in the Bricco area of Barbaresco and has a thin, calcareous clay soil. The five-acre Bass vineyard, also planted in 1984, lies at an altitude of 850 feet above sea level in the Pozzo area of the village of Barbaresco. The soil is richer and less compact than that of the Rossj vineyard.  
**Age of the vines:** Vineyard planted in 1984.  
**Vinification:** Fermentation occurs in stainless steel tanks at controlled temperatures of 61° - 68° F for approximately four weeks. The wine is then aged in barriques for six to seven months, during which time it completes malolactic fermentation.  
**Ageing:** The wine is then aged in barriques for six to seven months in slightly used barriques, during which time it completes malolactic fermentation.

### Tasting Notes:

- Fine perfume of citrus fruits and flowers, with a hint of honey; considerable depth. Very elegant body, vibrant character and laser sharp acidity; a fresh, lingering finish.
- One of Italy's most famous white wines made by its most iconic producer. Fine perfume of citrus fruits and flowers, with a hint of honey; considerable depth. Very elegant body, definite character and good acidity; a fresh, lingering finish.

**Code:** 2250  
**Pack:** 6\*75cl  
**Vegan:** No  
**Vegetarian:** No  
**Closure:** Natural Cork

