GAJA

Grapes 100% Sauvignon Blanc

Region/Appellation Langhe D.O.P

Alcohol by volume 13.50%

Drinking Window 2024 - 2026



Tasting note printed 25/04/2024

Alteni di Brassica 2016 6x75cl

Winemaker Notes

Powerful and nuanced, the 2016 Alteni di Brassica reaches a new level of complexity. It opens with intense spicy notes of sage, white pepper, sweet liquorice and flint. Then it evolves into its fruitier character with ripe notes of citrus, lemon peel, grapefruit, green pear and nectarine. Thanks to the bright acidity and the salinity, Alteni di Brassica 2016 retains its energy and tension, well balanced by the remarkable fruit concentration which make this wine appealing even when young.

Vineyard

Alteni di Brassica is produced from vineyards covering approximately 3 hectares (7.5 acres) with a mainly calcareous clay soil. Š

Winemaking

Following fermentation the wine was aged in oak for 6-8 months.

Vintage

The 2016 vintage was fresher than the previous with the white varieties featuring low pH and high acidity combined with generous fruit expression. The winter was mild with low rainfall during January and February and low temperatures in March leading to a late bud break. Following a rainy, mild

spring, the summer temperature trend was steady without any particular spikes of heat e.g. never exceeding 35°C. In the later part of the growing season there were remarkable temperature variations between days and nights. Harvesting began on 3rd September and ended on the 13th.

Food match

Grilled and Roasted White Meats

A perfect match for grilled fish dishes and risottos

