

GAJA

Grapes
100% Chardonnay

Region/Appellation
Langhe

Alcohol by volume
14.00%

Drinking Window
2024 - 2028

Tasting Guide



Tasting note printed
25/04/2024

2017 6x75cl

Winemaker Notes

Gaia & Rey 2017 features a straw yellow colour with greenish hues and shows an elegant and complex nose, characterized by floral notes of wisteria and acacia flowers, fruity hints of green apple, swiftly leading the way for mineral notes of flint and graphite. Wood is well-integrated and never intrusive. On the finish, fresh fruity notes of white peach will surprisingly come back to surface. Thanks to its bright acidity, the wine is pleasant and immediate. Well-structured, it is complemented by a sweet note of honey. On the palate Gaia & Rey is round and well-balanced, with a fresh and citrusy finish.

Vineyard

From vineyards in In Treiso and Serralunga.

Winemaking

Fermentation and ageing in oak for six-eight months.

Vintage

After the good rainfalls at the end of 2016 and beginning of 2017, the good water availability combined with the warm spring, led to an anticipated bud break, which occurred 15 days earlier than usual. Midway through April 2017, three days of frost hit the Barbaresco area, leading to a strict selection in the vineyards which caused the loss of 10% in the overall production. However, the sudden drop in temperatures led to a positive slow-down of the vegetative growth. The remaining spring months showed average temperatures and rainfall. Then one of the warmest summers of the last 10 years followed. The average temperature in June was 33°-34°C, two degrees higher than average. Rainfall was low, with Barbaresco experiencing 80 days without any rain showers. In Barolo the last part of the season was more humid, with 40mL of rain, thus leading to more tonic skins and higher acidity. Overall, the 2017 will be remembered for the healthiness of the grapes, due to the dry growing season, and for the overall drop in production, which in the Gaja Estate was estimated to be around 20%. The harvest began on August 17 with the Sauvignon Blanc and ended with the Chardonnay on August 26.

Food match

Grilled and Roasted White Meats

Enjoy with seafood or fish in a rich or creamy sauce



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