

**GAJA**

Grapes  
100% Chardonnay

Region/Appellation  
Langhe

Alcohol by volume  
42%

Drinking Window  
2025 - 2031

Tasting Guide

1	2	3	4	5	6	7	8
Dry	Medium	Sweet					

Tasting note printed  
08/01/2026

# Gaja Grappa Rossj-Bass NV

## IX50cl

### Winemaking

The fresh pomace from the wine (the solid remains of the grape – skins, pulp, seeds and stems of the fruit) is immediately distilled after fermentation ends. Distillation happens slowly in order to conserve all of the varietal characteristics and aromas of the pomace. The alcohol vapours are then funnelled into a distillation column as the pomace is slowly warmed and the distillate is divided into 3 parts, the head, the heart and the tail. The Grappa is obtained by selecting the heart, i.e. the middle part of the distillation, and discarding the head and tail. At the start of this process, the Grappa has an alcohol content of 70-75°. Before bottling, distilled water is added to bring the Grappa to the alcohol level indicated on the label

### Food match



HATCH MANSFIELD