

GAJA

ALTENI DI BRASSICA 2015

NEW RELEASE

Freshness, velvety and compact texture are the benchmark of the 2015 wines.

Climate and harvest

The winter in 2015 has been mild, followed by a rainy spring, which has provided a good amount of water to the vineyards. May 2015 was marked by strong temperature variations, crucial for slowing down the blossoming. Indeed, the bud break has been on average with the previous year. Little incidence of powdery and downy mildew due to the humidity of the spring months. Thanks to the appropriate agronomical techniques put in place (cover crops, no trimmings, shadowing of the bunches) the vines reacted well to the steady heating trend that took place between July and mid-August. The 2015 vintage is marked by a round, powerful and rich character as well as by a great freshness.

The 2015 harvest will be remembered for the even ripening of the various plots and the consequent compactness of the picking period. The harvest started on August 27 and ended on September 3.

Tasting notes

The 2015 Altene di Brassica is fruitier and silkier than usual, with a complex flavor profile. Notes of white peach, papaya, jasmine flowers, fresh marjoram, anise and oregano's flowers develop in the glass. A gentle creaminess is the feature of the Altene's bouquet. It's almost salty in the finish, thanks to the mineral expression of the Serralunga vineyards. Very well integrated wood aromas.

Vineyards

In Barbaresco and Serralunga.

Appellation Langhe D.O.P.

Grape varieties Sauvignon Blanc.

Winemaking method

Fermentation and ageing in oak for six-eight months.

First vintage produced 1986.



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