



Gaja, Barbaresco (Piedmont)

Gaia & Rey Langhe DOP

Vintage	2024
Winemaker	Gaja
Region	Piedmont
Alcohol	13.5% vol.
Grapes	100% Chardonnay

Winemaking

Fermentation is carried out over 4 weeks at a controlled temperature of between 16 and 18 °C in steel tanks. The wine then matures for 6 to 8 months in slightly used barriques.

Our tasting note

The Gaia & Rey reminds the drinker of a Grand Cru from the Burgundy region, perhaps from Puligny or Montrachet. The vineyard of the same name was created in 1979 in Treiso. The wine has a strong bouquet with fine notes of toast, honey, as well as lemon. This full-bodied wine with concentrated fruit received its intensity from lively and ripe freshness.

Gaja

The Gaja winery was founded by Giovanni Gaja in 1859, the great-grandfather of the current owner Angelo Gaja. Angelo is probably the most famous Italian winery owner internationally. No other winemaker has won the «Tre Bicchieri», the highest award from the Italian wine guide Gambero Rosso, as often as he has. He has been voted the «Man of the Year» by the Decanter and Winespectator magazines several times. The success of his wines is inseparable from his charismatic personality, and his life is a goodwill tour for the family vineyards. Gaja's wines are rooted in tradition, yet keep an eye on modernity. The company is now already in its fifth generation, and is managed by the two daughters Gaia and Rossana and son Giovanni. The Gaja family's vineyards now extend from Tuscany to Sicily. However, the Gaja's home remains in the famous wine village of Barbaresco, where their unrivalled success story began.



Suitable with

