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Gaja, Barbaresco (Piedmont)

Rossj-Bass Langhe DOP

Vintage	2023
Winemaker	Gaja
Region	Piedmont
Alcohol	13% vol.
Grapes	95% Chardonnay, 5% Sauvignon Blanc

Winemaking

Fermentation is carried out over 4 weeks at a controlled temperature of between 16 and 18 °C in steel tanks. The Rossj-Bass then matures for 6 to 7 months in slightly used barriques.

Our tasting note

The Rossj-Bass has a fine floral aroma with a hint of citrus fruit and light notes of honey. It has a remarkable depth of taste, and is very elegant on the pallet with a robust body and pleasant freshness. Mineral, full-bodied finish. Very good storage suitability.

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 Tus cany to Sicily. However, the Gajas home remains in the famous wine village of Barbaresco, where their unrivalled success story began.

Suitable with

Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01
www.weibelweine.ch | weibel@weibelweine.ch