

# Alteni di Brassica

(ahl-TAY-nee dee BRAH-see-kah)



## *Winery*

GAJA, Barbaresco, Piedmont

## *Denomination*

Langhe D.O.C.

## *Varieties*

Sauvignon Blanc

## *Vineyards*

Alteni di Brassica is produced from vineyards located in Barbaresco and Serralunga d'Alba.

Surface: approximately 7 acres and half.

Soil: mainly calcareous clay (*white soil*)

Exposure: towards west, north-west and east.

## *Vinification*

Fermentation occurs in stainless steel tanks without the addition of selected yeasts for approximately four weeks. The wine is then aged in *barriques* from six to seven months, during which time it completes malolactic fermentation.

## *Characteristics*

Elegant, fresh perfume with aromatic notes in harmony with the distinct fruit.

Dense structure and good body supported by the crisp, yet perfectly integrated acidity.

*First vintage produced* 1987