

Gaia&Rey

(GUY-yah eh RAY)



Winery

GAJA, Barbaresco, Piedmont

Denomination

Langhe D.O.C.

Varieties

Chardonnay

Vineyards

Gaia&Rey is produced from two separated vineyards in Barbaresco and Barolo area: one vineyard planted in 1979 in Treiso and the other in Serralunga d'Alba planted in 1989. This vineyard supplies Chardonnay grapes that provide more acidity and complexity to Gaia & Rey.

Surface: approximately fourteen acres.

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 eight months, during which time it completes malolactic fermentation.

Characteristics

Fresh, complex nose with citrus fruit aromas. The oak is perfectly integrated. On the palate the wine shows great intensity and an elegant character with minerals and concentrated fruit. The well balanced acidity provides a persistent, crisp and fresh finish.

Service: Decant one hour before

First vintage produced 1983