Rossj-Bass

(ROH-see BAHS)



Winery GAJA. Barbaresco, Piedmont

Denomination Langhe D.O.C.

Varieties Chardonnay

Vineyards Rossi-Bass

Rossj-Bass is produced from three separated vineyards in Barbaresco and Barolo area: Rossj vineyard, located in the Bricco area of the village of Barbaresco, planted in 1984, is named for Angelo and Lucia Gaja's younger daughter, Rossana. Bass vineyard, also planted in 1984, lies in the Pozzo area of the village of Barbaresco. Rossj-Bass includes also Chardonnay grapes from a Gaja vineyard in Serralunga d'Alba.

Surface: 17 acres and half.

Altitude: Rossj vineyard is located at an altitude of 1000 feet above sea level; Bass vineyard is located at an altitude of 850 feet above sea level. Gaja vineyard in Serralunga d'Alba lies at an altitude of 1250 feet above sea level.

Soil: Rossj vineyard is composed of thin, calcareous clay. Bass vineyard's soil is richer and less compact than Rossj vineyard's soil. Gaja vineyard in Serralunga d'Alba is composed by calcareous clay.

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.

Fine perfume of citrus fruits and flowers, with a hint of honey; considerable depth. Very elegant body, definite character and good acidity; a fresh, lingering finish.

First vintage produced 1988

Vinification

Characteristics

GAJA - 2011