

GAJA

2021 GAIA & REY LANGHE DOP

WINERY

Located in Piedmont in northwestern Italy, the GAJA winery is widely considered to be one of the greatest estates in the world, producing coveted and collectible labels.

WINE

First Chardonnay planted in Piemonte and first Italian white wine aged in barriques, Gaia & Rey was named by Angelo after his first daughter, Gaia, and Grandmother Clotilde Rey.

VINEYARDS

Gaia & Rey is produced from two separated vineyards in the Langhe district: one vineyard planted in 1979 in Treiso and the other in Serralunga d'Alba planted in 1989.

VINTAGE NOTES

The 2021 was a late vintage, tending to be dry but cool, resulting in wines of great volume and richness marked by savoriness and length, generous even on the nose, with intense and complex aromas.

Abundant snowfall and low temperatures led to an unusually severe, rainy winter, followed by a dry spring. Temperatures picked up again in mid-March, accelerating the plant life cycle. Unfortunately, the cold temperatures returned in early April with icy winds that channeled through the valleys and affected the lower vineyards, especially in the Barbaresco area. Other Barbaresco vineyards affected by frost recorded

minimal losses of 5%. Our Barolo vineyards are located at higher altitudes and survived the frost unscathed. The summer rolled out dramatically with a bright and windy start, hot and violent midseason, characterized by frequent thunderstorms, and ended hot and dry. While both benefited from thunderstorms that cooled the land, powdery mildew became a real threat in Barbaresco in July. A redeeming rainfall came at the end of August, refreshing the Barbaresco and Barolo vineyards and making the white varieties ready for harvest in early September.

WINEMAKING

Fermentation and aging in oak for six-eight months.

TASTING NOTES

A classic example of Chardonnay from Langhe. The nose shows bright notes of citrus, lemon zest, verbena, and lemongrass that evolve into more complex hints of graphite, white pepper, and marjoram, all with underlying tones of delicate white flowers. In the mouth, the citrus-like acidity and soft, enveloping, barely perceptible wood come together to create a fresh entry on the palate. The lingering acidity and hints of honey make for a long, elegant finish. Marked aromatic persistence and after taste of anise and almond.



VINEYARD

Region: Piedmont
Appellation: Langhe DOP
Vineyards: Treiso and Serralunga d'Alba
First Vintage: 1983
Eco-Practices: Sustainable

WINEMAKING

Varietals: Chardonnay
Aging: Aged in oak for 6-8 months

TECHNICAL DETAILS

Alcohol: 14%