

GAJA



2024 ALTENI DI BRASSICA, 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

The name of this wine originates from Alteni, small stone walls that once surrounded the plots of land, and the word Brassica, yellow flowers growing in the vineyards in spring.

VINEYARDS

The first vineyard of Alteni Di Brassica was planted in 1983 in the heart of Barbaresco (Masuè). The other vineyards are in Serralunga d'Alba (Vivaldo 3 and Colombaio) and in Trezzo (Serra Pini, Boscasso, and Cascina Langa).

VINTAGE NOTES

The 2023–2024 winter was mild, with higher than average temperatures and little rain until February. Spring and summer stayed cooler than historical norms. March brought strong vegetative growth, and budbreak occurred about two weeks early. By early summer, rainfall was already unusually high for the Langhe. July was the driest month, though storms still passed through. Summer progressed with excellent diurnal shifts and no heat-related ripening issues. Rain returned in late August and continued through the season, requiring extensive vineyard work. September opened with a sharp temperature drop and increased rainfall, slowing maturation. The white harvest began on September 6th in Barbaresco and Serralunga, and on September 16th in Trezzo.

WINEMAKING

Fermentation and ageing in oak for 12-18 months.

TASTING NOTES

The nose opens with concentrated notes of sugared almonds, caramelized orange, pear, almond blossom, tomato leaf, sage, and boxwood, with a subtle oily richness. The palate is rich and enveloping, balanced by a savory, gently sweet acidity. The finish is long, mineral, and persistent.

VINEYARD

Region: Piedmont
Appellation: Langhe D.O.P.
Vineyards: Barbaresco, Serralunga, and Trezzo Tinella
First Vintage: 1986

WINEMAKING

Varietals: Sauvignon Blanc
Aging: Aged in oak for 12-18 months

TECHNICAL DETAILS

Alcohol: 12.5%