GAJA



2025 ROSSJ-BASS, 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

Named after Rossana, younger daughter of Angelo Gaja, whose nickname is Rossj, and the site of one of the vineyards used to make this wine, positioned in the lower part of a hill (low in italian is “basso”).

VINEYARDS

The first vineyard of Rossj-Bass was planted in 1984 in the center of Barbaresco village. The other vineyards are in the Barbaresco area, in Serralunga d’Alba, and Trezzo.

WINEMAKING

Stainless steel fermentation and ageing in stainless steel and oak for 6 months.

VINTAGE NOTES

The 2025 vintage was shaped by a rainy winter and spring, with mild temperatures that delayed the growing season and reduced yields. Warmer periods in late spring and summer accelerated development, while cooler intervals helped preserve freshness. Rain returned at the end of summer, requiring close vineyard attention. White grape harvest began on August 14 in the lower Langa and took place about ten days later in Alta Langa.

TASTING NOTES

Bright straw yellow with green reflections, this wine offers aromas of blood orange, bergamot, and white flowers, with a hint of green pepper. The palate is citrus-driven and balanced, with vibrant acidity, pronounced salinity, and a long, integrated finish.

VINEYARD

Region: Piedmont

Appellation: Langhe D.O.P.

Vineyards: Barbaresco, Serralunga, and Trezzo Tinella

First Vintage: 1988

WINEMAKING

Varietals: Chardonnay & Sauvignon Blanc

Aging: Aged in oak for 6 months

TECHNICAL DETAILS

Alcohol: 13%