

# GAJA



## ROSSJ-BASS

2008

This wine is produced from grapes grown in several estate-owned vineyards. The Rossj vineyard, planted in 1984, is named for Angelo Gaja's younger daughter Rossana, (Rossj). Pheasants are featured on Rossj-Bass' label to commemorate the beautiful birds that inhabit the forests adjacent to GAJA's vineyards.

### COLOUR

Golden.

### AROMA

Fine perfume of citrus fruits and flowers with a hint of honey.

### TASTE

Considerable depth. Elegant body, definite character and good acidity; a fresh, lingering finish.

#### Item:

Langhe D.O.C.

#### Grape Variety/Varieties

Chardonnay with a touch of Sauvignon Blanc

#### Length/Type of Fermentation:

Fermented in stainless steel tanks at controlled temperatures of 61°-68°F for approximately four weeks.

#### Length/Type of Aging:

Aged in barrique for 6-7 months (during which malolactic fermentation completes).