

GAJA



GAIA & REY

2006

Gaia and Rey is the first white wine ever produced by the Gaja family. It comes from the Gaia & Rey vineyard, which was planted in 1979 and was one of Piedmont's first Chardonnay vineyards. It is named for Angelo's daughter, Gaia, and his grandmother, Clotilde Rey.

COLOUR

Straw colour.

AROMA

It has a rich nose, with hints of toast and vanilla as well as aromas of citrus fruit.

TASTE

Full body with concentrated, ripe fruit, balanced by a lively acidity; long, lingering finish.

Item:

Chardonnay

Grape Variety/Varieties

100% Chardonnay

Alcohol Level:

14.5%

Length/Type of Fermentation:

Fermentation, with natural yeasts, occurs in stainless steel tanks at controlled temperatures of 64°F for four weeks.

Length/Type of Aging:

6-8 months of barrique aging (with malolactic fermentation).