

Named in honor of Angelo Gaja's daughter Rossana, Rossj Bass offers a captivating interplay of lush fruit, Mediterranean herbs, and refreshing acidity, embodying the innovative spirit of one of Italy's most celebrated winemaking families.

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# Rossj Bass Chardonnay 2022

Piedmont, Italy

### Region and Vineyards

Rossj Bass 2022 hails from the **Langhe D.O.P.**, a region renowned for producing some of Italy's finest wines. The grapes are sourced from multiple vineyards, including the **Rossj vineyard**—a tribute to Angelo Gaja's daughter Rossana.

The vineyards sit on **thin calcareous clay soils**, complemented by richer, less compact soils in other plots. The vintage was defined by **extreme drought**, with only **300-400 mm of rainfall**—well below Piedmont's average of 800-1200 mm. A crucial **rainfall in April** revived vegetative growth, but dry conditions in June necessitated green harvesting to reduce water stress. Harvest began early, on **August 19, 2022**, producing healthy grapes with good concentration and vibrant aromatics.



Rossj Bass 2022 is a blend of **Chardonnay and Sauvignon Blanc**, fermented and aged in a combination of **stainless steel tanks and barrels**. This dual approach preserves the varietals' freshness while imparting subtle complexity and depth.

The careful vinification process ensures that the wine's aromatic qualities and natural acidity are accentuated, delivering a balanced, full-bodied profile.

### **Tasting Notes**

- Color: Pale golden yellow with brilliant clarity.
- **Aroma**: Layers of sulfur reminiscent of a matchstick mingle with sweet floral notes of wisteria and acacia, complemented by mint, musk mallow, and delicate pear. Final nuances include juniper berries, lemon sage, and cedar.
- **Palate**: Soft and savory with a rounded finish. The wine's vibrant acidity provides freshness without being overwhelming. It is full-bodied, with a persistent and spicy aftertaste.



Alcohol :13,50 %

Composition: 95% Chardonnay, 5%

Sauvignon Blanc







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### Did you know?

The name **Rossj Bass** honors Angelo Gaja's second daughter, Rossana, and reflects a family tradition of naming wines after their loved ones. The inaugural vintage of Rossj Bass was produced in **1988**, making it a staple of Gaja's commitment to innovation in white wine production.

#### Wine Pairing Ideas

- **Risotto with lemon and thyme**: The wine's citrus and herbal notes complement the bright and creamy flavors of the risotto.
- **Grilled sea bass with fennel and olive oil**: The savory finish and herbal undertones enhance the delicate flavors of the fish.
- **Pasta with clams and garlic**: The wine's acidity balances the briny sweetness of the clams.
- **Fresh goat cheese with herbs**: The wine's floral and herbal character pairs beautifully with the creaminess of the cheese.

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#### Robert Parker (RP): 90 Points (2016)

Crisp and luminous, the 2016 Langhe Rossj-Bass is Chardonnay enhanced with a tiny part Sauvignon Blanc. This second grape only constitutes 5% of the blend, yet its presence is felt in a big way. The wine presents pristine and sharply delineated tones of exotic fruit, peach and white rose. Fruit is sourced in Barbaresco and in Serralunga d'Alba. This wine delivers a bright spot of acidity that was shaped by the steep diurnal temperature shifts that characterized the tail end of the growing season. Much work has been achieved in the vineyards to optimize farming and to ensure that ripening does not advance too quickly or with too much alcohol. This wine will be released at the end of July 2017 and I tasted it just before bottling. Rating: 90+



