

Gaja

This Langhe DOC white expresses both power and elegance, with grapefruit, papaya and pear framed by minerality and a long, vibrant finish.

GAJA

94



Alcohol :13,50 %

Composition: 100% Sauvignon Blanc

Alteni di Brassica Langhe 2021

Piedmont, Italy

Region and Vineyards

The Langhe, in Piedmont, is famed for its rolling hills and calcareous marl soils that define Barolo and Barbaresco. While red grapes dominate, the cooler slopes and diverse exposures also allow whites to flourish, particularly Sauvignon Blanc. The climate is continental, with cold winters, warm summers, and significant diurnal variation, which intensifies aromatic development and preserves acidity.

Gaja's **3.5 hectares of Sauvignon Blanc** are planted across Barbaresco and Serralunga d'Alba. Exposures range from west and northwest to east, ensuring balanced ripening and aromatic complexity. The soils of **clay-limestone marl** lend both structure and minerality, grounding Sauvignon's exuberant aromatics in a precise and elegant frame.

Winemaking

Alteni di Brassica 2021 is **100% Sauvignon Blanc**, hand-harvested and fermented in stainless steel over four weeks to preserve varietal character. The wine is then aged for **6-7 months in barriques**, where subtle oak integration enriches texture and adds spice while maintaining freshness. Total production for this vintage was approximately **18,000 bottles**.

The approach reflects Gaja's balance between tradition and innovation: stainless steel safeguards the grape's aromatic clarity, while oak aging enhances depth and longevity. The result is a wine with both immediate appeal and a cellar potential extending to at least 2031.

Tasting Notes

- **Color:** Bright golden yellow.
- **Aroma:** Grapefruit, papaya, and pear, complemented by floral tones and delicate spice; fresh and vibrant throughout.
- **Palate:** Well-structured and rounded, with crisp acidity balancing ripe fruit; subtle oak adds complexity; the finish is long, mineral, and elegant.

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Did you know?

The name **"Alteni di Brassica"** comes from the small stone walls ("alteni") that once enclosed vegetable gardens near Gaja's vineyards, and "Brassica," a reference to cabbage, a humble plant historically grown there. Today, the wine represents the estate's bold decision to cultivate Sauvignon Blanc in Barbaresco—an unconventional yet highly successful choice.

Wine Pairing Ideas

- **Linguine with clams:** saline freshness pairs with the wine's citrus and mineral drive.
- **Risotto with spring vegetables:** herbal and floral tones mirror seasonal greens.
- **Crab cakes with lemon aioli:** ripe fruit balances richness, while acidity cuts through creaminess.
- **Seared scallops with saffron sauce:** exotic fruit and spice resonate with the dish's delicate sweetness and aromatics.

94

Robert Parker (RP) : 94 Points (2021)

The Gaja 2021 Langhe Alteni di Brassica is showing beautifully right now. This wine has seen a few tweaks over the years. In fact, the previous 2020 vintage already saw the introduction of some Alta Langa fruit (from the Gaja family's new vineyard and winery) in the blend. However, the base of the blend comes from old vines planted in 1983 in Serralunga d'Alba (in the Vigna Rionda). The Alta Langa fruit in this vintage measures 10%, but that number jumps to 30% in 2022. Giovanni Gaja tells me that "the raw part of the wine," or in other words, the citrusy side of the wine, is brought by the Alta Langa fruit. Winemaking and aging are an effort to protect the wine from oxygen, with racking only when necessary. The wine is matured on the lees in 60% stainless steel and 40% large oak botti. Sauvignon Blanc from Barbaresco tends to be delicate and floral, Sauvignon Blanc from Serralunga d'Alba is structured and Sauvignon Blanc from Alta Langa has the freshness and sharpness, says Giovanni Gaja.

94 James Suckling

James Suckling (JS) : 94 Points (2021)

Sliced pears and limes with some pear blossom aromas. Hints of fennel. Medium body. Pretty phenolics. Spicy and tangy finish. Some lemon zest. 60% in stainless with the rest in barrels. Uses some fruit from Alto Langa. Drink or hold.