



## GAJA ALTENI DI BRASSICA

**£127.00**

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Angelo Gaja is best known for transforming Barbaresco and Barolo into world-class wines. Still, his Langhe whites have quietly become some of Italy's most original and accomplished expressions of international varieties. Alteni di Brassica, first produced in 1983, takes its name from the old stone "alteni" walls that once protected family gardens and "brassica," a local wild mustard flower that still grows between the rows.

Sourced from estate vineyards in Barbaresco and Serralunga d'Alba, this Sauvignon Blanc is grown on well-drained calcareous soils at altitude, which preserves acidity and aromatic lift. Winemaking is meticulous but unshowy: cold fermentation, partial ageing in oak and stainless steel, and no malolactic conversion. The result is a wine of tension and energy, with a distinctive identity that's as much about the Langhe as it is about the grape. Gaja's vision with Alteni has always been to make a structured, cellar-worthy Sauvignon, not a grassy aperitif, but a wine that evolves with time and demands attention at the table.

