

Gia Langhe Bianco DOC

THE FACTS



COUNTRY: Italy

REGION: Piedmont

APPELLATION: Langhe

WINEMAKING: Grapes are immediately pressed on arrival at the cellar and the chilled must is allowed to settle naturally, after which it is racked into stainless steel tanks. The temperature is then raised a few degrees to allow fermentation to begin. The young wine is matured on its lees in stainless steel until the spring after harvest, when the individually vinified varieties are blended to make the final wine.

ALCOHOL BY VOLUME: 13.5%

AGING: Stainless steel on the lees until the spring after harvest.

THE STORY

GiÀ offers fresh wines with immediate drinkability. With a bright Langhe Bianco, a juicy Langhe Rosso, and a rich, full-bodied Montepulciano, GiÀ covers a meal from start to finish. Best of all, delivered in 1-liter bottles.

THE ADJECTIVES

AROMAS / FLAVORS: Yellow fruit and citrus

MOUTHFEEL: Harmoniously balanced between weight and freshness

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Fish, vegetables, fresh cheese and white meat

