

# 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.

**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

