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

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