

Rossj-Bass 2024

NEW RELEASE

The 2024 vintage is reminiscent of 1994: it is a great year for white wines, which are complex, fresh, and structured, while the red wines are more slender and ready to drink.

Climate and harvest

The winter of 2023-2024 was characterized by relatively high temperatures and little rainfall until February. In spring and summer, however, temperatures remained below the historical average. In March the high rainfall (190mm/7,5 inches of rain) generated a vigorous vegetative recovery and budding occurred about two weeks earlier than in previous seasons. By May, with already 600mm (24 inches) of rain, we almost reached the total average annual rainfall of the Langhe. July was the least rainy month but the numerous rainstorms dropped a total of 70mm (2.7 inches) of water. The summer days progressed well, with excellent diurnal variations between night and day, with no problems of maturation arrest due to excessive heat. In the second half of August the rains started again. The rains throughout the all season required a lot of work in the vineyards. September began with a sharp drop in temperatures and an intensification of rain that slowed down the maturation process. The white grape harvest began on September 6 in Barbaresco and in the Serralunga vineyards and on September 16 in Trezzo.

Tasting notes

On the nose, it presents a beautiful bouquet, featuring a mineral background and fruity vegetal notes reminiscent of mango. Smoky and tropical aromas emerge, with red citrus in the background and a citrusy, resinous finish. On the palate, the entry is sweet and rich, with fresh and exotic notes, followed by a savory and long finish.

Vineyards

The first vineyard of Rossj-Bass was planted in 1984 in the center of Barbaresco village. The other vineyards are in the Barbaresco area (*Cars, Pozzo, and Pajorè*) in Serralunga d'Alba (*Vivaldo 1-2 and Feja*) and Trezzo (*Serra Pini, Boscasso, and Cascina Langa*).

Appellation Langhe D.O.P.

Grape variety Chardonnay, Sauvignon Blanc.

Winemaking method

Stainless steel fermentation and ageing in stainless steel and oak for 6 months.

First vintage produced: 1988

