



## GRAPE VARIETY

100% Barbera

## DESCRIPTION

Coming from two select vineyards, a top cru *Bricco delle Viole* in Barolo and *Bricco Bertone* located in Sinio, where deep rooted vines and poor vigor give the wine an intense concentration, aromatic strength and structure, make it a true ambassador of these two *terroirs*.

## VINEYARDS

The vineyard, *Bricco Delle Viole*, stands out in Barolo. The soil is composed of limestone and light clay, rich in magnesium and manganese, and very low in iron. Our family takes pride in preserving these old Barbera vines amidst the plentiful Nebbiolo vineyards.

The *Bricco Bertone* vineyards, to the right of the Talloria creek, lies right on the border of the Comune of Serralunga D'Alba, with formations of Lequio, dating back to 10 million years ago. It is characterized by low vegetal vigour and yield, therefore producing high density and concentration which come together in seducing finesse.

## THE FARMING

Vajra has always believed in sustainable farming and keeps the turf natural and green in the vineyard. No irrigation is used while thinning is decided according to the vintage.

## HARVEST AND WINEMAKING

The Barbera harvest starts from the second half of September. Grape picking and transporting the grapes in small crates, are done manually to keep the grapes intact. The careful selection of grape clusters starts in the vineyard and is carried out with the same attention all the way to the cellar.

The alcoholic fermentation, which lasts about 20 days, is followed by malolactic fermentation, which is essential for obtaining its smoothness. Aging in oak barrels gives the Barbera a final balance.

## TASTING NOTES

Red colour with violet hues. A beautiful array of aromas on the nose where red fruits, hay, flowers and liquorice coalesce into mineral notes. The Barbera Superiore has a richness that starts from the nose and accompanies you throughout the tasting, like a Wagner crescendo.

“

Una Barbera che Baroleggia” is the way old farmers used to talk about wines from these lands, after adequate aging. This is what we ask from our Barbera Superiore: to express, just like our Barolos, its endless delicate emotions.

– Aldo Vajra –