

G.D.VAJRA

BAROLO

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2018



“ Aldo says that Barbera is the wine that is most like my character. A hint of curiosity and patience that sees it blossom to reveal itself in pure and rich personality. ”

Milena Vaira

DESCRIPTION: Our Barbera d'Alba is a blend of estate vineyards growing on a wide range of terroirs. We carry a long and gentle maceration followed by a delicate aging so to express the fragrance and perfumes of this fruit with integrity. 2018 was an incredibly well-suited vintage for Barbera: vibrant, juicy and velvety as Barbera d'Alba DOC is meant to be, with hints of blackcurrants, sweet spices and anise.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: Blend of estate vineyards growing on a wide range of terroirs.

GROWING: In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and "recipe-free" attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests.

VINTAGE: 2018 was marked by an abundant flowering, a gradual ripening and one of the latest harvests of the decade. Precipitations were exceptional during the entire year, as was the dedication of our vineyard team. Such determined work and a meticulous sorting gifted us with healthy grapes, with delicate perfumes and a juice that was pink already upon crushing. This harvest was particularly favorable for the best exposed vineyards, those at high elevation, and the late ripening varieties - but has given us a great surprise with the whites and Dolcetto. All the wines are fragrant, deliciously aromatic, with elegant tannins. 2018 reminds us of 2016, perhaps even more of 2004 and promises to become an elegant and classic vintage.

HARVEST AND WINEMAKING: The fruit for our 2018 Barbera d'Alba DOC was picked between October 3rd and 9th. Parcels are individually fermented for an average time of 20 days, at free temperature below 30°C. While Barbera is often treated with shorter and vigorous macerations, we love to work with gentle punch down and rinsing of the cap for longer periods, in order to capture all the fragrance of the grapes. Malolactic fermentation in stainless steel, followed by raking.

AGING: The 2018 GD Vajra Barbera d'Alba aged for approximately 14 months in stainless steel. Most of the aging was carried in stainless steel, prior to raking and blending.

TASTING NOTES: The 2018 Barbera D'Alba has a deep purple color. The nose is vibrant and combines vivid red and black fruits with sweet spices and aromatic herbs. Hints of anise and graphite add complexity to the wine. The palate is succulent and incredibly layered, yet bright with elegant acidity, strawberries, cherries, a whiffle of white pepper and a mineral long finish.

Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - www.gdvajra.it

