

# G.D.VAJRA

## BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2017

“ I am intrigued by Ravera’s indomitable personality. It is crisp like the sound of a Telecaster, straight and electric. ”

Giuseppe Vaira

**DESCRIPTION:** Ravera is the most important single vineyard in Comune di Novello. It grows on a very complex underground where marls of Tortonian origin mix with sandstones and clays of the Serravallian period. Our parcels are located in the most southern amphitheater, between 320 and 340 meters asl. This is a terroir that delivers bright aromatics and unrestrained power. 2017 is a vintage that combines ample expressivity in its youth with terrific aging potential.

**VARIETAL:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Ravera (Novello).

**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:** The 2017 Barolos are profound and characterized by a core of red fruits, acid spine and refined tannins that set the wines for the long haul. In Europe, this was recorded as the lowest yielding vintage since 1947, due to a combination of spring frost and summer droughts. The outcome is surprising, due to the combination of limited intake of potassium in the fruit and cool nights throughout the season, with an almost perfect September. After a mild winter with little snow and an anticipated vegetative development, temperatures brutally dropped between April 19th and 21st, with frost across Europe that luckily spared our vineyards. Starting in May, the weather turned stable. Days were hot but the nights cooler than in 2003 and 2011. The strong diurnal drop of temperature preserved the vines from water stress, despite little or no rainfalls. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Average time between bud break and ripening was 185 days. According to the Consorzio Langhe, ‘hot’ vintages lengthen 170 days and ‘late’ vintages 200 days.

**HARVEST AND WINEMAKING:** In 2017, Ravera was harvested over two days, on September 28th and 30th. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries. Vinification was carried in custom-designed vertical tini, with gentle punch down and rinsing of the cap. It lasted 56 days including submerged cap. Spontaneous malolactic fermentation took place in the following Spring.

**AGING:** The 2017 Barolo Ravera aged for 25 months in large Slavonian casks of 25 and 50hL. It was bottled on July 14th 2020.

**TASTING NOTES:** The aromatics of 2017 Barolo Ravera are an intricacy of red tones, with cherry, rose petals, baked raspberry alongside with orange peel, cedar, korla pear and herbal whiffles of mint, lavender, thyme, oolong tea. The palate is characterized by a zing of iron tones and the mid-palate volume that are such a signature of Ravera, with silky tannins and a profound and long finish.

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