

# G.D.VAJRA

## BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### COSTE DI ROSE 2015

#### Selezioni di Vigneto

**DESCRIPTION:** In 2015, we had the chance to rent a new vineyard, Coste di Rose, in Comune di Barolo. It is gorgeously located on the top of the MGA, at 310m asl. The deal included a significant portion of Bosco della Fava, the forest that can be admired from the castle of Barolo. Coste di Rose is a very unique vineyard. Soil is dominated by a pure Arenaria di Diano, a Tortonian sandstone that delivers distinctive floral aromatics and a salty minerality. This cru is one of Barolo's best-kept secrets, being located right in between Cannubi and Bussia, yet away from the beaten paths.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Coste di Rose MGA, Comune di Barolo.

**GROWING:** In 1971, Aldo Vajra was one of the earliest adopters of organic farming in Piemonte. Vineyards have been nurtured and soil preserved by grassing and cover crop for almost 50 years now. 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. The winery is sustainably certified (UNI EN 11233:2009) and will be again fully organic certified since 2019.

**VINTAGE:** 2015 is a vintage of rich and vibrant Barolos. It offers wines of plenitude with nuanced aromatics and breadth, yet with a strong aging potential. Winter was very snowy, and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June, and this was a great help for the vines to overcome a very hot month of July. 2015 was a generous vintage with very healthy fruit, and the loss of production is mainly due to sporadic, yet harsh hailstorms (starting May 8th), and from the summer heat. Harvest was slightly anticipated and fruit quality is great across the board, from the white varieties to Dolcetto, Barbera and Nebbiolo.

**HARVEST AND WINEMAKING:** Fruit is picked usually around the third week of October. Vinification is made in custom-designed vertical tini, with gentle punch down and rinsing of the cap. Maceration lasts 40 to 50 days on average. Malolactic is held in stainless steel, the following spring.

**AGING:** Aging is very specific according to the vintage, and may last between 24 and 32 months. Two rakings usually occur in the first and second summer of the aging.

**TASTING NOTES:** Coste di Rose is possibly the most approachable cru of Barolo at this stage, with roses and a floral-dominated nose, combined with marasca cherry and hints of licorice and mint. A very elegant and pleasurable structure that flows gracefully on the palate with a lingering and sapid finish. Nomen omen.

