

G.D.VAJRA

BAROLO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

COSTE&FOSSATI 2018



“ All my life I wondered how to create a Dolcetto of freshness and power that could age in time. A life long effort led us to Coste&Fossati, the quintessence of our finest vines. ”

Aldo Vaira

DESCRIPTION: Coste&Fossati is a collection of ancient Dolcetto biotypes, grouped by Aldo Vaira between 1979 and 1985. Cuttings were grafted in two of the estate best vineyards, Coste di Vergne and Fossati. These plants with a 'red stalk' create a limited production of the most intense and noble Dolcetto, with an amazing aging potential. This is our family's own reservoir. 2018 is full of elegance and complexity. This vintage also marks the return to the cappello sommerso (submerged cap) vinification for our Dolcetto, a unicum for this underrated but gorgeous variety.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Coste di Vergne (1979) and Fossati (1985).

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: Fruit for Coste&Fossati is picked 'late' by Dolcetto standards, usually in second decade of September. Hanging period is extensive, thanks to the white marl and high elevation that protect these blocks from thermic shock. Vinification lasts 15-20 days in vertical vats, custom designed for Vajra, at free temperature below 31°C. Gentle punch-down and pump-overs are used to rinse the cap. Spontaneous malolactic in stainless steel. In 2018, fruit was picked between September 27th and 29th and macerated for 18 days prior to the submersion of the cap. Ten more days of gentle maceration followed. Spontaneous malolactic in stainless steel.

AGING: In 2018, Coste&Fossati aged for seven months in stainless-steel tanks. It was racked twice during this period and bottled on May 2nd 2019.

TASTING NOTES: The Dolcetto Coste & Fossati is characterized by a fascinating vibrant purple color, deep and brilliant. The submerge cap technique carried during fermentation exalted the elegant aromas of red and black fruits, sour cherry and fresh thyme. The palate is creamy and textured with a long lovely finish of licorice and menthol. The 2018 vintage is vibrant and definitely not lacking in energy and personality.

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