

GRAPE VARIETY

100% Barbera

DESCRIPTION

From a blend of six different *terroirs*, attributable to Tortonian, Helvetian and Messianic ages, this harmonious and elegant Barbera is born.

VINEYARDS

The vineyards *Fossati, San Pietro, Passau and Fontani* (Comune of Barolo) have soils rich in white marl, producing delicate wines with aromatic and refreshing wild red berry notes.

The vineyard *Piedicucche* (Comune of Novello) is composed of darker soils which are rich in clay and iron giving the wine more body and structure.

The Helvation formation from the vineyard *Bricco Bertone* (Comune of Sinio), calcareous and dating back much longer ago, graces the wines with *deeper* layers, of black fruits, incense and ash.

FARMING

Vajra has always believed in sustainable farming and keeps the turf natural and green in the vineyard. Traditional pruning is practiced as well as using the Guyot mixed system of trellising. Every phase of winemaking, starting in the vineyard, is done by hand. No irrigation is used while green harvest is decided according to the vintage.

HARVEST AND WINEMAKING

The harvesting of Barbera is done in the second half of September. All grape picking and selections are carried out manually.

Fermentation lasts approximately 15-20 days according to the vintage. The necessary malolactic fermentation and aging for this variety, starts in oak barrels and stainless steel tanks for approximately 12 months, completing the natural cycle.

TASTING NOTES

A violet red color alludes to the sweet dark fruits giving it a refined elegance. Powerful and rich on the nose, it is concentrated and smooth: floral and fruity while leaving room for hay, tobacco and spices. On the palate are black fruits layered over mineral graphite notes, conducting a crescendo of classical music.



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Aldo claims that Barbera is the wine that is most like my own character. At first “sip” it seems clear-cut, linear, understated. All it takes is just a bit of curiosity and patience to see it blossom, revealing a sincere and rich personality.

– Milena Vaira –