

G.D.VAJRA

BAROLO



DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

COSTE&FOSSATI 2017

Selezioni di Vigneto

“ 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 Barolo vineyards, Coste di Vergne and Fossati. These plants with a 'red stalk' create a limited production of the most intense and noble Dolcetto. This is our family's own reservoir. 2017 is a vintage of charme and personality, with an incredible depth and texture.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Fossati (Barolo); Coste di Vergne (Barolo).

GROWING: In 1971, Aldo Vaira 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: 2017 was a vintage of rich wines with plenty of energy and aromatics. After a mild winter with little snow and an anticipated vegetative development, temperatures brutally dropped around mid April, causing frost across Europe (4/19th-20th). The Vajra vineyards were entirely spared from the ice, being located at high elevation, with our immense relief and gratitude. Starting May, weather turned stable. Days were hot but nights cooler than in 2003 or 2011. The major diurnal drop preserved the vines from water stress, despite little rainfalls. High elevation sites preserved more water too, contributing to a very healthy balance for the vines. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Average time between bud break and ripening was of 185 days. As a reference, 'hot' vintages lengthen 170 days and 'late' vintage 200 days (source: Consorzio Langhe).

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.

AGING: In 2017, Coste&Fossati aged for seven months in stainless-steel tanks. It was racked twice during this period and bottled on May 11th 2018.

TASTING NOTES: The Dolcetto Coste & Fossati is characterized by a fascinating vibrant purple color, deep and brilliant. A symphony of red and black fruits, sour cherry, with a long lovely finish of licorice and menthol. The 2017 vintage is lively, with complex and silky tannins and an amazing texture.



Azienda Agricola G.D. Vajra

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