

G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO 2017

Ampeloscopio

“ Our Langhe Rosso is a red blend of heirloom varieties. An authentic expression and a true introduction to Piemonte, this is a gorgeous wine to pair with food. ”

Giuseppe Vaira

DESCRIPTION: Our Langhe Rosso is a red blend of native varieties, including Nebbiolo, Barbera, Dolcetto and the rare heirloom Freisa and Albarossa. Our desire for this wine is to be an authentic expression and a true introduction to Piemonte, and a gorgeous wine to pair with food. The blend for our Rosso is unique to every vintage, so to bring the best that Nature can offer us. The 2017 Langhe Rosso is a juicy, rich expression, with plenty of fruit tones and a structured finish.

VARIETY: Blend of local red varieties.

VINEYARD AND TERROIR: Fruit is harvested from a range of vineyards in the Langhe region, especially young vineyards in Barolo, La Morra, Novello, Sinio and Serralunga.

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 received 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 last 170 days and 'late' vintage 200 days (source: Consorzio Langhe).

HARVEST AND WINEMAKING: Langhe Rosso vineyards are harvested usually throughout the month of September and the first mid of October, according to the ripening of each variety. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables and lastly as single berries after destemming. Each block is fermented on its own for usually 10 to 15 days, in vertical vats, with gentle punch-down and pump-overs at a free temperature below 31°C. Spontaneous malolactic fermentation follows.

AGING: The Langhe Rosso is then aged for usually 10-14 months mostly in stainless-steel tanks and a minor fraction of neutral barrels, with patience and until the wine blossoms into a full harmony.

TASTING NOTES: Beautiful bright red color with purple hues. Intense nose, rich in red flowers and fresh fruits. Rich and textured with a gentle tannic structure. Its elegance and length make this Langhe Rosso a great pairing with a great array of foods and cuisines.



Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - www.gdvajra.it