

# G.D.VAJRA

## BAROLO

### BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2017



“ Aldo says that Barbera is the wine that is most like my character. A hint of curiosity and patience that sees it blossom to reveal itself in pure and rich personality. ”

Milena Vaira

**DESCRIPTION:** Our Barbera d'Alba DOC is a blend of estate vineyards growing on a wide range of terroirs. We carry a long and gentle maceration followed by a delicate aging, so to express the fragrance and perfumes of this fruit with integrity. 2017 was an amazing vintage for Barbera: this is a wine of energy, texture, defined aromatics and depth.

**VARIETY:** 100% Barbera.

**VINEYARD AND TERROIR:** Blend of estate vineyards growing on a wide range of terroirs.

**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:** Fruit for our Barbera d'Alba DOC is usually harvested in the second half of September. In order to capture the best aromatics, each vineyard is picked at its own optimal maturity stage. Because of this, parcels are individually fermented for an average time of 15 to 20 days, at free temperature below 30°C. While Barbera is often treated with shorter and vigorous macerations, we love to work with gentle punch downs and cap rinsings for longer periods, in order to extract only the finest tannins out of its skins. Malolactic fermentation in stainless steel, followed by raking.

**AGING:** The 2017 GD Vajra Barbera d'Alba DOC aged for 14 months in stainless steel mainly, prior to raking and blending.

**TASTING NOTES:** The 2017 Barbera d'Alba DOC has a deep purple color. The nose is rich and vibrant, displaying purple flowers, blueberries and plum, with a hint of sweet spices and fresh thyme. The palate is dense and layered, absolutely charming and caressing, showing elegant acidity, ripe fruits such as sweet blackberries, cranberries and a lingering finish of licorice and anise.



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