

G.D.VAJRA

BAROLO



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE 2016

“ ‘A Barbera that behaves like a Barolo’ is the expression used by old farmers to describe some special Barbera after an adequate aging. This is what we ask of our Superiore: to express her thousand profound emotions.

Aldo Vaira

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DESCRIPTION: Our Barbera d'Alba DOC Superiore comes mostly from the oldest Barbera vines planted by our great-grandfather Carlo (Carlin) Vaira in 1949. Strained, deeply rooted plants produce the most tasteful berries for a wine of energy, intensity and elegance at the same time. A Barbera full of personality that will surprise you over the years thanks to its incredible aging potential.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: Naturally low yielding estate vineyards from Bricco delle Viole (Barolo) and Bricco Bertone (Sinio).

VINTAGE: 2016 was a beautiful, classic vintage. Locals called it “a farmer’s year” for what is a very rare combination of high quality, purity of aromatics and generous crop. After a mild winter, temperatures dropped in March with a lot of rain that enriched the water reserves. Flowering was abundant thanks to the gentle weather conditions, shaping the vintage into one of lift and energy over concentration. Night temperatures remained low throughout the Spring, and phenological ripening was delayed until the very end of the summer. It will be reminded as one of the longest-lasting vintages of recent days, with picking starting in September and well into late October, similarly to 2004, 2008 and 2013.

HARVEST AND WINEMAKING: Fruit for Barbera d'Alba DOC Superiore grows slower and with an amazing thick skins. Thus, this is usually the last Barbera fruit picked at Vajra, sometimes overlapping the beginning of Nebbiolo harvest as well. Vinification lasts usually between 30 and 40 days, and is one of the longest active fermentations as well at the winery. Gentle punch down and pump overs are used to rinse the cap. Free temperature below 32°C. Malolactic fermentation in stainless-steel vats.

AGING: Our Barbera d'Alba DOC Superiore usually ages for 18 to 28 months in large Slavonian oak casks prior to release, plus a few more months in bottle to make sure the wine is fully integrated at release. This is a wine fearless to age another 5 to 10 years if properly stored.

TASTING NOTES: The 2016 Barbera d'Alba DOC Superiore has a deep purple color. The nose is brooding and layered, with red tones, raspberry, redcurrant, a hint of blackcurrant and ramassin plum as well. In the mouth, this is a brooding and noble Barbera with plenty of density and layers on display. Redcurrant compote, stone fruits, prune, with supple tannins. This is such a layered yet vibrant wine, with so much to be discovered and a long, long finish.



Azienda Agricola G.D. Vajra

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