

G.D.VAJRA

BAROLO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2018

“ We love Dolcetto. In the local tradition, this grape was cultivated on the best exposures, just above Nebbiolo parcels. Resonating with our own heritage, we dedicate only fine blocks to this variety, so to let it express with plenitude. ”

DESCRIPTION: Historically, Dolcetto was cultivated in prime land, just above Nebbiolo vineyards. At Vajra, we remain loyal to this approach, farming this grape in places of true vocation. Our Dolcetto d'Alba DOC is a homage to a wonderful, often overlooked heritage of Piemonte. It is a pure, vibrant and fruity expression of the variety, ideal for many food pairings from appetizers to pastas and vegetables and light protein such as white meats and egg-based dishes.

VARIETY: 100% Dolcetto.

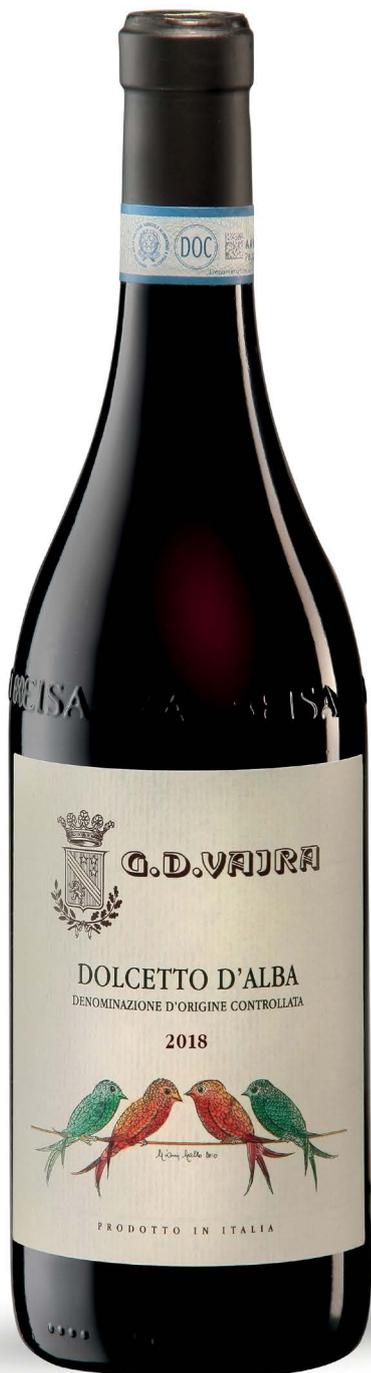
VINEYARD AND TERROIR: Multiple estate vineyards with an average age of 25 years.

VINTAGE: 2018 was marked by an abundant flowering, a gradual ripening and one of the latest harvests of the decade. Precipitations were exceptional during the entire year, as the dedication of our vineyard team. Such determined work and a meticulous sorting gifted us with healthy grapes, with delicate perfumes and a juice that was pink already upon crushing. This harvest was particularly favorable for the best exposed vineyards, those at high elevation, and the late ripening varieties - but it is giving us great surprises also on the whites and Dolcetto. All the wines are fragrant, deliciously aromatic, with elegant tannins. 2018 reminds 2016 and perhaps even more 2004, and promises to become an elegant and classic vintage.

HARVEST AND WINEMAKING: Dolcetto is picked in the first half of September. As the vineyards are located at high elevation (thus protected from thermal inversion) they allow for a longer hanging period and a full phenolic ripening. A gentle vinification usually lasts up to 15 days, with a couple of punch-downs per day. Wine is racked at least twice prior to malolactic fermentation, which takes place in stainless-steel vats.

AGING: Vajra Dolcetto d'Alba DOC sees a minimum aging period, in stainless-steel only, and is bottled in Spring following harvest.

TASTING NOTES: Dolcetto d'Alba DOC 2018 has a brilliant purple color. The nose is fresh and exuberant with red strawberry, mulberry, infused roses and fresh thyme. Palate is bursting with blue fruits and fresh plums, tannins are crunchy and the finish is elegant with a lovely almond and spiced finish. A true food-friendly wine that enhances egg pastas, white and red meats and vegetable-based dishes.



Azienda Agricola G.D. Vajra
Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - www.gdvajra.it