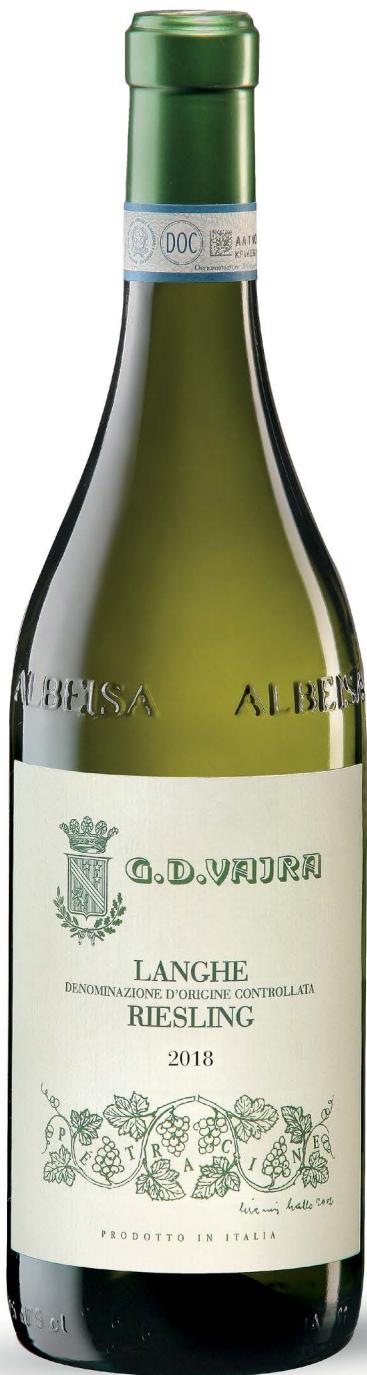


G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

RIESLING PÉTRACINE® 2018

“ This is a wine that reflects the pioneering soul of Vajra. To my siblings and I, also the opportunity to fall in love with one of the most fascinating white varieties in the world. ”

Francesca Vaira

DESCRIPTION: Vajra Langhe DOC Riesling Pétracine is produced with the oldest vines of Riesling ever planted in Piemonte, in 1985. Vineyards are east/south-east exposed at 420-480 m asl. Its name comes from an ancient synonym of Riesling, meaning ‘the roots [into] the stone’, thus indicating it could grow well in rocky soils.

2018 was a very limited crop for Pétracine, yet it's a truly remarkable expression of this wine in the most mineral and elegant shape.

VARIETY: 100% Rhine Riesling.

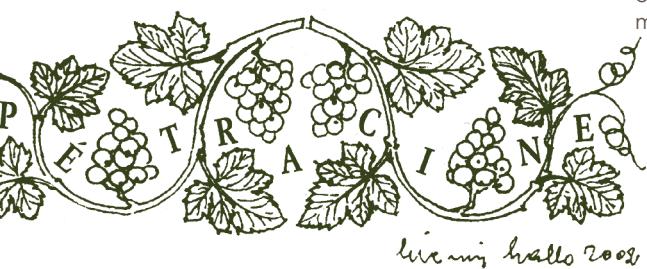
VINEYARD AND TERROIR: Fossati (Comune di Barolo) and Bricco Bertone (Comune di Sino).

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 varietals - 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 2004 and perhaps even more 2004, and promises to become an elegant and classic vintage.

HARVEST AND WINEMAKING: The Riesling harvest takes place in the first half of September and goes on for about two to three weeks. The harvest, as well as the transport in small crates, are manually carried out to preserve the whole fruit. Gentle pressing and a brief cold settling before fermentation that lasted, in 2018, approximately 20 days.

AGING: In steel tanks until the spring following the harvest.

TASTING NOTES: 2018 Langhe DOC Riesling Pétracine displays citrusy aromas and tropical notes of mango and ginger. Hints of jasmine and lavender are enriched by a flinty undertone that complete the bouquet. Palate is bright and citrusy. Notes of elder flowers and slightly candied orange peel are gentle and persistent, with a mineral and sapid component that promises to evolve beautifully.



Azienda Agricola G.D. Vajra

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