

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

COSTE DI ROSE 2016

DESCRIPTION: Coste di Rose is a small MGA in Comune di Barolo. It is located on a steep slope that arises from Bosco della Fava and descends swiftly towards the border with Monforte d'Alba. The greatest emotion is the one you feel when reaching the top of the vineyard: a five-meter tall dune of pure Arenarie di Diano stands out there, as the witness of the unique soil composition of Coste di Rose. These sands provide Barolo DOCG Coste di Rose with its distinctive character: tones of cherry and rose petals, mint and sweet spices, a silky tannin and a juicy sip.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Coste di Rose MGA, Comune di Barolo.

GROWING: In 1971, Aldo Vaira was one of the earliest adopters of organic farming in Piemonte. Vineyards have been nurtured and soil preserved by grassing and cover crop for almost 50 years now. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and "recipe-free" attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests. The winery is sustainably certified (UNI EN 11233:2009) and organic certified.

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: In 2016, Coste di Rose was harvested on October 11th. Fruit was hand-picked, destemmed and vinified in custom-designed tini. Vinification lasted 55 days, about 20 of which carried under submerged cap. Spontaneous malolactic fermentation in the Spring, followed by a long aging in Slavonian casks until the bottling, on July 29th 2019.

TASTING NOTES: 2016 Barolo DOCG Coste di Rose is a wine of finesse and complexity. Thanks to the unique sandstones, it's voluptuous, accessible and versatile with food. Aromas of roses, tones of marasca cherry and cherry stone, licorice, mint and sweet spices are rather explosive on the nose. In the palate, Barolo DOCG Coste di Rose is juicy, with tones of dark cherry, silky tannins and a saline aftertaste.



Azienda Agricola G.D. Vajra

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