

G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2018

“ This wine is our quest for the innocence of Nebbiolo, its purest expression. ”

Giuseppe Vaira

DESCRIPTION: Our dream is to produce a Langhe DOC Nebbiolo of purity of aromatics, varietal truth and depth. Whenever possible, we long to pick this fruit in the early hours of each day. Maceration is long and very gentle, so to retain lift and energy to this wine.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Young estate vineyards, ranging from 7 to 25 years of age.

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: 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: Fruit for this 2018 Langhe DOC Nebbiolo was picked between October 7th and 22nd. Picking decisions are individual to each site, and we sometimes opt for multiple passages to respect the diversity of each vine. Fermentation lasted 19 days on average and was followed by spontaneous malolactic fermentation.

AGING: Our Langhe DOC Nebbiolo ages for 8 to 14 months on average. It is a wide range, in order to respect the uniqueness of each vintage and patiently await for the optimal bottling time. Most of the ageing is carried in stainless-steel vats, with a minor fraction of the wine being in neutral oak only when needed.

TASTING NOTES: 2018 displays a bright ruby red color. Perfumes are vibrant, with a floral bouquet of rose petals, violets and fresh berries, hints of dark fruit. Elegant and complex on the palate with layers of crunchy red fruits, orange peel, sweet spices with earthy and mineral undertones.



Azienda Agricola G.D. Vajra

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