

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO 2018



“ Our Langhe DOC Rosso is a red blend of heirloom varieties. An authentic expression and a true introduction to Piemonte, this is a gorgeous wine to pair with food. ”

Giuseppe Vaira

DESCRIPTION: Our Langhe Rosso is a red blend of native varieties. We desire this may be a true introduction to Piemonte, an expression of authenticity and a gorgeous food pairing. The blend for our Rosso is unique to every vintage, so to bring the best that Nature can offer us. In 2018, Langhe Rosso is silky and elegant, with plenty of fruit tones and a mineral vibrant finish.

VARIETY: Blend of local red varieties.

VINEYARD AND TERROIR: Fruit comes from a range of young vineyards close by the winery.

GROWING: In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. 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.

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: Langhe DOC Rosso vineyards are harvested usually throughout the month of September and the first mid of October, according to the ripening of each variety. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables and lastly as single berries after destemming. Each block is fermented on its own for usually 10 to 15 days, in vertical vats, with gentle punch-down and pump-overs at a free temperature below 31°C. Spontaneous malolactic fermentation follows.

AGING: The Langhe DOC Rosso is then aged for usually 10-14 months mostly in stainless-steel tanks and a minor fraction of neutral barrels, with patience and until the wine blossoms into a full harmony.

TASTING NOTES: Red crystal color with purple hues. Nose is rich but yet elegant where fresh red berries and red current notes leave the place to a balsamic tone of pine needle. The mouth shows a beautiful purity and lift with strawberry, cherries and blueberries and a long menthol finish.

Azienda Agricola G.D. Vajra

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