

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ALBE® 2016

“ The true Beauty of Albe is the caress of the sun that rises three times every morning over our vineyards. It's the exceptional simplicity of nature that makes the awakening of life an everyday miracle. ”

Milena Vaira

DESCRIPTION: Our tribute to the Masters of tradition, Albe is the blend of high-elevation Barolo vineyards. As these blocks lay on various slopes with different exposures, we have the chance to see three sunrises (Albe) every day. 2016 is an exciting classic vintage for this Barolo DOCG that pays homage to the ancient art of blending.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Albe is a blend of wonderful Barolo DOCG vineyards with exposures that range from south-south-east to south-west, at high elevation between 380 and 480 m above sea level.

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: 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: Fruit for 2016 Barolo DOCG Albe was picked between October 12th and 18th. Vinification was carried in custom-designed vertical tini, with gentle punch down and cap pump-overs, and lasted 25 days on average. Malolactic was held in stainless steel, the following spring.

AGING: The 2016 Barolo DOCG Albe aged for approximately 30 months in large Slavonian oak casks of 40, 50 and 75 hL. Racking in the first summer and blending right before the bottling.

TASTING NOTES: 2016 Albe has textbook aromatics: rose petals, rose hips, cherry stones on the nose, followed by delicate tones of Nebbiolo pomace, tar, cranberries and raspberries, mint, anise, gentle musk and a wiffle of white pepper. In the palate, it's fragrant and uplifting, yet disclosing a rich texture, a fresh but poised mid palate and velvety tannins. Authentic and expressive, Albe beautifully celebrates Barolo and the amazing craft of assembling vineyards.

Azienda Agricola G.D. Vajra

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