

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2016

“ I am intrigued by Ravera’s indomitable personality. It is crisp like the sound of a Telecaster, straight and electric. ”

Giuseppe Vaira

DESCRIPTION: Ravera is the most important single vineyard in Comune di Novello. It grows on a very complex underground where marls of Tortonian origin mix with sandstones and clays of the Serravallian period. Our parcels are located in the most southern amphitheater, between 320 and 340 meters asl. This is a terroir that delivers bright aromatics and unrestrained power. 2016 is a vintage that gifted us with a wine of great richness and profound aromas.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Ravera MGA, Comune di Novello.

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: Ravera is usually picked right at the middle of the Nebbiolo harvest, usually in the second or third week of October. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Vinification is made in custom-designed vertical tini, with gentle punch down and rinsing of the cap.

AGING: Barolo DOCG Ravera is aged for average of 26-34 months in large Slavonian casks prior to bottling.

TASTING NOTES: 2016 Ravera has a ruby color with lifted aromas of bright red fruits, crunchy pomegranate and fresh orange blossom. The peculiar balsamic and irony notes that mark Ravera are coming out very vividly in this vintage. Palate has a wonderful length with mineral undertones that is backed up by firm tannins and a fresh acidity.



Azienda Agricola G.D. Vajra

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