

G.D.VAJRA

BAROLO



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE 2017

“ ‘A Barbera that behaves like a Barolo’ is the expression used by old farmers to describe some special Barbera after an adequate aging. This is what we ask of our Superiore: to express her thousand profound emotions.

Aldo Vaira

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DESCRIPTION: Our Barbera d'Alba DOC Superiore is a tribute to the Barbera planted by our great-grandfather Carlo (Carlin) Vaira in 1949. Those deeply rooted vines produce the most tasteful berries and a wine of energy, intensity and elegance at the same time. 2017 was a spectacular vintage for Barbera: this is a wine full of personality, with a terrific depth and aging potential.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: A selection of the oldest and lowest yielding estate vineyards.

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: 2017 was a vintage of rich wines with plenty of energy and aromatics. After a mild winter with little snow and an anticipated vegetative development, temperatures brutally dropped around mid-April, causing frost across Europe (4/19th-20th). The Vajra vineyards were entirely spared from the ice, being located at high elevation, with our immense relief and gratitude. Starting May, weather turned stable. Days were hot but nights cooler than in 2003 or 2011. The major diurnal drop preserved the vines from water stress, despite little rainfalls. High elevation sites received more water too, contributing to a very healthy balance for the vines. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Average time between bud break and ripening was 185 days. As a reference, ‘hot’ vintages last 170 days and ‘late’ vintage 200 days (source: Consorzio Langhe).

HARVEST AND WINEMAKING: Fruit for our Barbera d'Alba DOC Superiore comes from some of the lowest yielding vines. The grapes have wonderful, thick skins and ripen slowly. Vinification lasts 30 to 40 days on average, with a partial submerged cap in recent vintages. Gentle punch down and pump overs at free temperature below 32°C. Spontaneous malolactic fermentation in stainless-steel vats. 2017 was picked between September 13th and 16th.

AGING: The 2017 vintage spent 16 months of aging in a majority of large Slavonian casks and 6 further months in bottle prior to release.

TASTING NOTES: The 2017 Barbera d'Alba Superiore has a deep purple color. The nose is generous and layered and opens up to a symposium of blackberries and fresh plum, enriched by aromas of incense, licorice and cocoa beans. The palate is round and juicy. The generosity of the fruits is balanced by a vibrant acidity and a very long, persistent finish. A succulent wine.



Azienda Agricola G.D. Vajra

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