

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2018

“ 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 recognized as 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 southern amphitheater, between 320 and 340 meters asl.

This is a terroir that delivers bright aromatics and unrestrained power, and this is very evident in a late, cool climate vintage as 2018, where Ravera shines thanks to its ample mid palate and racy finish.

VARIETAL: 100% Nebbiolo.

VINEYARD AND TERROIR: Ravera (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: The 2018 vintage was marked by copious flowering, gradual ripening and one of the latest harvests of the past decade.

The rainfall was abundant, especially in May, and the dedication and commitment in the vineyards were equally exceptional. We worked a lot by hand, so as not to compact the land, and we waited all the time necessary, harvesting the Dolcetto at the end of September and the Nebbiolo for our Baroli at the end of October. A lot of tenacious work and a scrupulous selection of the bunches gifted us beautiful, tasty grapes, with deliciously scented fruit and a juice that reddened when pressed. This is a particularly favorable year for the best exposed sites and for high elevation and well ventilated vineyards. All the wines are fragrant, deliciously aromatic, with fine tannins and a balance reminiscent of 2004. Like all late vintages, the 2018 Barolos require patience, yet offer gorgeous drinkability today already.

HARVEST AND WINEMAKING: In 2018, Ravera was harvested over two days, on October 10th and 14th. Grapes were sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries. Vinification was carried in custom-designed vertical tini, with gentle punch down and rinsing of the cap. It lasted 58 days, including a submerged cap maceration. Spontaneous malolactic fermentation took place in the following Spring.

AGING: The 2018 Barolo Ravera aged for 30 months in large Slavonian casks of 25 and 50hL. It was bottled on July 7th 2021.

TASTING NOTES: The 2018 Barolo Ravera shows a striking balance of all tones. Red and dark fruits on the nose are interlaced with mineral hints and the iron tones which are such a signature of Ravera. The wine has brilliant drinkability, with a layered, ample mid palate and a racy finish.

Azienda Agricola G.D. Vajra

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