

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2019

“ 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. The 2019 Ravera is laced with red tones, a profound mouthfeel and a racy finish.

VARIETY: 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: 2019 was marked by an early bud break, late flowering and a slow and progressive ripening. These elements turned the vintage into one of the longest and latest of the decade.

Early winter snows and moderate rain falls throughout the year preserved the water reservoirs and laid the conditions for a balanced phenolic ripening. Thankfully, the Langhe were spared from both the April frost and the dramatic heat of late June. A severe hailstorm hit some vineyards on September 5th.

Low yields since flowering, slow ripening, late harvest, excellent phenolic maturity and a great acidity spine: it all reminds of 2013. We foresee the potential for a truly remarkable vintage.

HARVEST AND WINEMAKING: In 2019, Ravera was harvested over two days, on October 12th and 13th. 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 vertical tini, with gentle punch down and rinsing of the cap and lasted 28 days, including a submerged cap maceration. Spontaneous malolactic fermentation occurred in the following Spring.

AGING: 28 months in large Slavonian casks of 25 and 50 hectoliters. Bottled on July 25th 2022.

TASTING NOTES: The 2019 Barolo Ravera soars out of the glass with intense red fruit, raspberries, glacial mint and orange zest. The nose is expansive and reveals all the aging potential of this vintage. Red fruits, flowers, crushed stone fill out the mid-palate, together with the signature salinity and very chiseled tannins.



Azienda Agricola G.D. Vajra

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