

G.D.VAJRA

BAROLO



DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

COSTE&FOSSATI 2021

“ All my life I wondered how to create a Dolcetto of freshness and power that could age in time. A life long effort led us to Coste&Fossati, the quintessence of our finest vines. ”

Aldo Vajra

DESCRIPTION: Coste&Fossati is a collection of ancient Dolcetto biotypes, rescued by Aldo Vajra between 1979 and 1985. Cuttings were grafted in two of the estate's best vineyards, Coste di Vergne and Fossati. These plants with a 'red stalk' create a limited production of the most intense and noble Dolcetto, with an amazing aging potential. This is our family's own reservoir.

2021 is a brooding vintage for Dolcetto Coste&Fossati, which reveals plenty of longevity ahead. Produced with the cappello sommerso (submerged cap) technique, this bottling is a unicorn wine in the world of Dolcetto, an underrated but gorgeous variety, waiting to be rediscovered.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Coste di Vergne (1979) and Fossati (1985).

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: 2021 vintage is set to provide some world class wines. Despite the frost alert in the spring, and a few violent hailstorms during summer, the season was generally very positive, moderately dry and with late harvests. All grapes have abundance of acidity and good phenolics, and the shortage of nitrogen in the fruit allowed for some of the longest and most gentle fermentations in recent years.

HARVEST AND WINEMAKING: In 2021 we picked the fruit for Coste&Fossati on September 20th, consistently with the tradition of the Dolcetto picking. The hanging period is usually long, thanks to the white marl and high elevation that protect these parcels from the thermic shock. Vinification lasted 15-20 days in vertical vats at free temperature below 31°C. Gentle punch-downs and pump-overs were used to rinse the cap. Spontaneous malolactic fermentation was carried in stainless steel.

AGING: Aging for 5 months in stainless steel tanks and in a minor amount of neutral barrels. It was racked twice during this period and bottled on April 27th, 2022.

TASTING NOTES: Dark purple color. Scents of blackberry, sour ripe cherry, cherry wood smoke, incense and leather all run through the nose. The palate is subtle, round, with profound aromas of deep macerated black currant, fresh mint, rose fanée and eucalyptus. In the mouth the wine is vertical, elegant, still slightly austere but already revealing the courageous texture of its tannins and a profile of beautiful flowers and fruits.



Azienda Agricola G.D. Vajra

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