

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

COSTE DI ROSE 2019

DESCRIPTION: Coste di Rose is one of Barolo's best kept secrets. It is located on a steep slope, hidden from the village, that rises from Bosco della Fava and descends swiftly towards Monforte d'Alba. A dune of pure sandstone with a unique soil composition that marks Barolo DOCG Coste di Rose with its distinctive character: tones of cherry and rose petals, mint and sweet spices, a silky tannin and a juicy sip.

The 2019 vintage is marked by a rush of red fruits and crushed stone and promises a remarkable aging progression.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Coste di Rose MGA, Comune di Barolo.

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, fruit was harvested on October 18th, hand-picked, destemmed and vinified in custom-designed tini. Vinification lasted 25 days, including the submerged maceration. Spontaneous malolactic fermentation occurred in the following Spring.

AGING: 28 months in large Slavonian casks of 25 and 40 hectoliters. Bottled on July 25th 2022.

TASTING NOTES: Classic garnet color with a lively core. Scents of rosehip, wet stone, mint, sweet spices, white pepper and sweet marasca cherry entice all senses. The wine is still very youthful in the palate, with a sapid backbone wrapped by a lingering fresh red fruit in the finish.



Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - www.gdvajra.it