

G.D.VAJRA

BAROLO



DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

COSTE&FOSSATI 2022

“ 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 Vaira

DESCRIPTION: Coste&Fossati is a reservoir of ancient Dolcetto biotypes, identified and rescued by Aldo Vaira between 1979 and 1985. Cuttings were grafted in the namesake estates. These plants, with a 'red stalk', create a limited production of the most intense and noble Dolcetto, with an amazing aging potential.

2022 is one of the suavest recent vintages, with layers of red fruits and velvety tannins.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Two of the most historical family estates.

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 year started with extremely dry weather and warm daytime temperatures. By March, the water table was partially restored due to snow and rainfall in the mountains. Budbreak began on March 25th and the following two months saw a succession of gentle rainfall as well as very severe hailstorms that our vineyards luckily avoided. After a progressive flowering, warm weather settled in early June and lasted through the summer. Once September came around, the temperature dropped, resulting in ideal conditions for the Nebbiolo harvest. Picking started on August 16th and was completed by October 14th. 2022 was a great reminder of how beautifully resilient vines are, and resulted in low yields yet vibrant, flavorful and juicy wines.

HARVEST AND WINEMAKING: In 2022 we picked the fruit for Coste & Fossati on the 8th and 9th September. The vinification was carried with extreme gentleness and lasted 20 days on average, in vertical vats at free temperature below 31°C. Exceptionally, Coste&Fossati did not undergo submerged-cap maceration. Spontaneous malolactic fermentation was carried in stainless steel.

AGING: Aging for 5 months in stainless steel tanks. It was racked twice during this period and bottled on the 18th april 2023.

TASTING NOTES: The Dolcetto Coste&Fossati 2022 is characterized by an intense violet colour. The nose opens with notes of red fruits, mulberry, hints of white pepper, lavender, incense and sweet spices. The palate is very elegant, with hints of blue fruits and fresh wrinkles with a gentle finish. A true food-friendly wine.

FORMAT AND CLOSURE: 0,75L, natural cork.



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