

G.D.VAJRA

BAROLO



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2015

Selezioni Varietali

“ Aldo says that Barbera is the wine that is most like my character. A hint of curiosity and patience that sees it blossom to reveal itself in pure and rich personality. ”

Milena Vaira

DESCRIPTION: G.D. Vajra Barbera d'Alba comes from the wonderful range of Vajra estate vineyards, belonging to three different geological ages: Tortonian, Serravallian and Messinian. It is fermented for an average of 20 days on skins and ages no less than twelve months, in respect of the rhythm of nature. This is a fine blend, a charming wine at the crossroads of finesse and texture.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: Several estate vineyards.

VINTAGE: 2015 is a thrilling vintage of rich yet vibrant wines. Winter was very snowy, and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June, and this was a great help for the vines to overcome a very hot month of July. 2015 was a kind vintage with very healthy fruit, and the loss of production is mainly due to sporadic, very brutal hailstorms (starting May 8th), and to the summer heat. Harvest was slightly anticipated and fruit quality great across the board, from the white varieties to Dolcetto, Barbera and Nebbiolo.

HARVEST AND WINEMAKING: Fruit for our Barbera d'Alba is harvested usually in the second half of September. Each vineyard is picked at its optimal maturity stage, so to capture the richest treasure of aromatics and phenolics, thus quite often it takes more than 10 days to complete the entire raccolta. Each parcel is then individually fermented for an average time of 15 to 20 days, at free temperature below 30°C. While Barbera is often treated with shorter and vigorous macerations, we love to work with gentle punch downs and cap rinsings for longer periods, in order to extract only the finest tannins out of its skins. Malolactic fermentation in stainless steel, followed by raking.

AGING: A minimum of 12 months, mostly in stainless steel vats and with a minimum contribution of wine aged in French oak (5-10% at most).

TASTING NOTES: G.D. Vajra Barbera d'Alba is wonderfully expressive. A rich, complex bouquet of florals and red berries lead the way to a palate full of energy and depth. This wine truly expresses its vintage in a combination of freshness and harmony.



Azienda Agricola G.D. Vajra

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