

# G.D.VAJRA

## BAROLO



## LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2015

Selezioni Varietali

“ This wine is our quest for the innocence of Nebbiolo, its purest expression. ”

Giuseppe Vaira

**DESCRIPTION:** Our focus for the Langhe Nebbiolo Nebbiolo is its purity of aromatics. Fruit of our young vines, including Bricco Bertone, is hand-picked early in the morning so to capture its quintessential character. Vinification is long and extremely gentle so to retain lift and tension to this wine.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Young vineyards in Barolo, Novello, Sinio and Bricco Bertone.

**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 varietals to Dolcetto, Barbera and Nebbiolo.

**HARVEST AND WINEMAKING:** Nebbiolo is harvested usually between the second half of September and the beginning of October. Picking decisions are individual to each site, and we sometimes opt for multiple passages to respect the diversity of each vine. Fermentation lasts for an average of 15-20 days in vertical vats, and is followed by spontaneous malolactic fermentation.

**AGING:** Our Langhe Nebbiolo ages for usually 8 to 14 months. It is a wide range, in order to respect the uniqueness of each vintage and patiently await for the optimal bottling time. Most of the ageing is carried in stainless-steel vats, with a minor fraction of the wine being in neutral oak only when needed.

**TASTING NOTES:** Ruby bright red and delicate color. Intense notes of violet and Fanée rose, accompanied by the freshness of small red fruits. Silky tannins cover the palate with personality and energy.

### TRIVIA:

- Fruit for the Barolo Ravera DOCG was blended into the Langhe Nebbiolo until 2009 vintage, as the Vajra family was patiently waiting for the vines to grow mature.



Azienda Agricola G.D. Vajra

Viale delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - [www.gdvajra.it](http://www.gdvajra.it)