

G.D.VAJRA

BAROLO



DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2016

Selezioni Varietali

“ We love Dolcetto. In the local tradition, this grape was cultivated on the best exposures, just above Nebbiolo parcels. Resonating with our own heritage, we dedicate only fine blocks to this variety, so to let it express with plenitude. ”

DESCRIPTION: G.D. Vajra Dolcetto d'Alba is a homage to this wonderful, often overlooked heritage varietal. Historically, Dolcetto was cultivated in prime land, just above Nebbiolo vineyards. At Vajra, we remain loyal to this approach, farming our vineyards in places of true vocation. This is a pure, vibrant and fruity expression of the grape, ideal for many food pairings from appetizers to pastas and vegetables and light protein such as white meats and egg-based dishes.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Multiple estate vineyards with an average age of 25 years.

VINTAGE: 2016 was a beautiful, classic vintage. Locals called it “a farmer's year” for what is a very rare combination of high quality, purity of aromatics and generous crop. After a mild winter, temperatures dropped in March with a lot of rain that enriched the water reserves. Flowering was abundant thanks to the gentle weather conditions, shaping the vintage into one of lift and energy over concentration. Night temperatures remained low throughout the Spring, and phenological ripening was delayed until the very end of the summer. It will be reminded as one of the longest-lasting vintages of recent days, with picking starting in September and well into late October, similarly to 2004, 2008 and 2013.

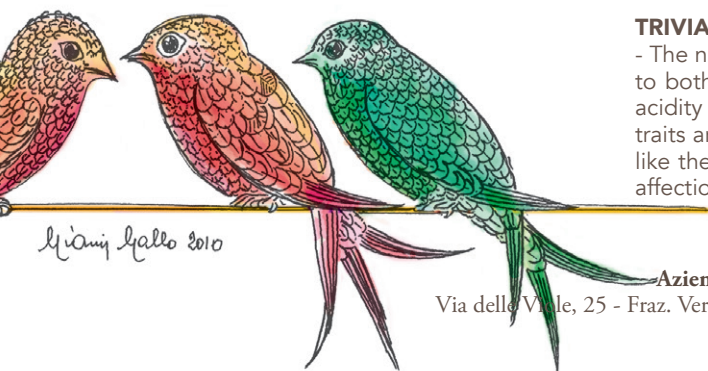
HARVEST AND WINEMAKING: Dolcetto is picked in the first half of September. As vineyards are located at high elevation, protected from thermal inversion that affects north slopes and the valley floors, they allow for a longer hanging period and a full phenolic ripening. A gentle vinification usually lasts up to 15 days, with a couple of punch-downs per day. Wine is raked at least twice prior to malolactic fermentation, which takes place in stainless-steel vats.

AGING: Vajra Dolcetto d'Alba sees a minimum aging period, in stainless-steel only, and is bottled in Spring following harvest.

TASTING NOTES: The 2016 Dolcetto d'Alba opens up with notes of blue/purple fruits, gentle sweet spices and bright mountain florals. It's smooth at first but reveals the beautiful structure and punch that is such a signature of this vintage. This is a fantastic food wine, especially with light proteins (egg pasta, cod, white meats) and vegetable-based dishes.

TRIVIA:

- The name Dolcetto comes from the Piedmontese word *duset* or *dosset*. It refers to both the rolling hills where this variety is found, but also to the varietal's low acidity and softness, which provides for a smoother profile. In Piedmontese, these traits are described by adding to the adjective *doss*, “sweet” [“o” is pronounced like the Italian “u”] with the addition of the suffix “et” that plays the diminutive affectionate role [like the suffix “ish” for the English adjectives].



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