

# G.D.VAJRA

## BAROLO



## LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO 2016

Ampeloscopio

“ Our Langhe Rosso is a red blend of heirloom varieties. An authentic expression and a true introduction to Piemonte. ”

Giuseppe Vaira

**DESCRIPTION:** Our Langhe Rosso is a red blend of heirloom varieties, including Nebbiolo, Barbera, Dolcetto and the rare Freisa and Albarossa. An authentic expression and a true introduction to Piemonte, this is a gorgeous wine to pair with food.

**VARIETY:** Barbera, Dolcetto, Nebbiolo, Freisa, Albarossa, Pinot Noir.

**VINEYARD AND TERROIR:** Fruit is collected from a range of vineyards in Barolo, La Morra, Novello, Sinio and Serralunga.

**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:** Langhe Rosso vineyards are harvested usually through all the month of September according to the ripening pattern of each variety. Picking decisions are individual to each site, and we sometimes opt for multiple passages to respect the diversity of each vine. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Fermentation is separated for each variety and goes according to vintage specific requirements lasting for an average of 15 days in vertical vats, with gentle punch-down and pump-overs, at a free temperature below 31°C. Spontaneous malolactic fermentation follows. The Langhe Rosso is then aged for usually 10-14 months mostly in stainless-steel tanks and a minor fraction of neutral barrels, with patience and until the wine blossoms into a full harmony.

**AGING:** 10 months of aging, 95% in stainless-steel tanks, 5% in neutral oak barrels.

**TASTING NOTES:** This is one of the most spirited amongst recent vintages. Very classic, translucent garnet color. The nose is inviting and vibrant, with small berries, redcurrant, ripe strawberry, wet stone and a whiffle of underbrush. In the palate, this Langhe Rosso is lifted, medium bodied, juicy and with an inner sweetness, showing strawberry, stone fruits, ripe berries and a very distinctive cherry in the finish.



Azienda Agricola G.D. Vajra

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