

G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO 2015

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: 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: 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: Beautiful crystal red colour with purple hues. Intense nose rich in red flowers and fresh fruits. Dry, warm with a gentle taste and tannins, Our Langhe Rosso 2015 shows a beautiful structure. Its balance with a simply elegant taste and persistence make this wine easy to pair with everyday courses from all over the world.



Azienda Agricola G.D. Vajra

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