

G.D.VAJRA

BAROLO



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2016

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: Our Barbera d'Alba comes from the wonderful range of Vajra estate vineyards. It is fermented for an average of 20 days and ages no less than twelve months, in respect of the rhythm of nature. This is a fine blend, a charming wine, rich yet forward.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: Several estate vineyards.

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: 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: The 2016 Barbera d'Alba has a lively purple color. The nose is fragrant, wide, displaying purple flowers, hibai prune, wet stone and a hint of sweet spices. The mouth is succulent, with prune, small berries and a whiff of noble spices. This wine is beautifully vibrant and balanced with a long, lingering finish.



Azienda Agricola G.D. Vajra

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