

# G.D.VAJRA

## BAROLO



## LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2017

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:** 2017 was a vintage of rich wines with plenty of energy and aromatics. After a mild winter with little snow and an anticipated vegetative development, temperatures brutally dropped around mid April, causing frost across Europe (4/19th-20th). The Vajra vineyards were entirely spared from the ice, being located at high elevation, with our immense relief and gratitude. Starting May, weather turned stable. Days were hot but nights cooler than in 2003 or 2011. The major diurnal drop preserved the vines from water stress, despite little rainfalls. High elevation sites received more water too, contributing to a very healthy balance for the vines. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Average time between bud break and ripening was of 185 days. As a reference, 'hot' vintages lengthen 170 days and 'late' vintage 200 days (source: Consorzio Langhe).

**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:** 2017 displays an alluring bright ruby red colour. Perfumes are vibrant, with lots of raspberry tones, followed by red cherry and stone fruits, ramassin plum and florals. In the palate, this Nebbiolo is generous and vibrant, fresh, with reminiscence of raspberry and a hint of fresh mountain strawberry. There is plenty of red tones supported by elegant and gracious tannins and a delicious, lifted finish.

### 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.



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Giuseppe Vaira 2010