

G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2016

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: 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: 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: 2016 A crystal ruby red colour with some delicate reflection of purple perfectly represents these grape characteristics. With a reddish-rich fruit smell and touches of violets, leather and spices the sip is dry, warm and soft. Fresh and with silky tannins this wine is a beautiful interpretation of the main features of this grape and its potential

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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