

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2014

Selezioni di Vigneto

“ I am intrigued by Ravera’s indomitable personality. It is crisp like the sound of a Telecaster, straight and electric.

Giuseppe Vaira

”

DESCRIPTION: Ravera is the most important single vineyard in Comune di Novello, located on the south-west quadrant of the Barolo area. This site has a very complex underground where marls of Tortonian origin mixed with clays and sandstones of the Serravallian period. Our parcels are located in the most southern amphitheatre, between 320 and 340 meters asl. This is a terroir that delivers bright aromatics and unrestrained power.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Ravera MGA, Comune di Novello.

VINTAGE: 2014 vintage unrolled like the best action movies: it was no game for the weak hearts, but ended great. Abundant rainfalls and low temperatures were the norm throughout the season, with snow on the mountains at low altitudes for most of the summer. Alas, the season had an early start due to the gentle Spring, and lengthened more than usual thanks to a wonderful, dry Indian summer that lasted till October, with important diurnal temperature drops. Three hailstorms between July and August all spared the Vajra vineyards. The long, yet mild, season allowed late-ripening varieties like Nebbiolo, Freisa, Barbera to deliver wines of finesse, with extremely pure red tones and silky tannins..

HARVEST AND WINEMAKING: Ravera was picked on October 8th. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Vinification was made in custom-designed vertical tini, with gentle punch down and rinsing of the cap. Maceration lasted 45 days on average, including cappello sommerso (submerged cap) for 15 to 20 days. Malolactic in stainless steel, the following spring.

AGING: 2014 Barolo Ravera was aged for 31 months in large Slavonian casks prior to bottling.

TASTING NOTES: Ravera enjoyed all the protection offered by the amphitheater shape of its own hill, retaining more night heat that resulted in a velvety and rich wine. The wine is brooding on the nose, profound and tense. Palate has a wonderful width that reveals minerality, wild berries and fruit stones with a noble and austere structure and a lingering, lengthy finish.



Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - www.gdvajra.it