

# G.D.VAJRA

## BAROLO

### N.S. DELLA NEVE

VINO SPUMANTE DI QUALITA'

ROSATO NV

Ampeloscopio Vajra

“ Everything was already in Thomas Jefferson's notes. We have just added a portion of Pinot Noir, to bring out the finesse of perfumes and homage Champagne. ”

**DESCRIPTION:** This unusual way to bottle Nebbiolo comes from the history of Piemonte and Thomas Jefferson notes of his stay in this region. This history was such a beautiful challenge that G.D. Vajra couldn't resist in trying to rescue the tradition. Anyway Aldo Vajra wanted to give his interpretation to this wine by adding to nebbiolo a part of pinot noir, one of the finest variety for sparkling wines. Today Nostra Signora della Neve is a Metodo Classico – rosé with at least 3 years aging and refermentation in the bottle before disgorgement, with the aim to surprise and inspire as it did to Thomas Jefferson.

**VARIETY:** Nebbiolo 50%, Pinot Noir 50%

**VINEYARD AND TERROIR:** Pinot nero: primarily Roddino (NS della Neve vineyard, champagne clones); second vineyard is PNO497 (Serradenari cru). Nebbiolo from estate younger vineyards within Barolo.

**HARVEST AND WINEMAKING:** Nebbiolo and Pinot Noir ripening pattern is similar but not simultaneous. Picking decisions are individual to each site, and we sometimes opt for multiple passages to respect the diversity of each vine. Aldo always give few more days of ripening to this variety, always a challenging decision in a crucial period when all red varieties are also reaching the peak of their maturation.

**AGING:** Aproximately 60 months on lees before dégorgement.

**TASTING NOTES:** A fragrant sparkling wine, unveiling in the nose and palate the decisive character of the Nebbiolo and the gentle elegance of Pinot Noir. Fresh personality and an important structure, ideally served as aperitif paired with raw fish and cold cuts, and continues to surprise also together with the following courses.

**TRIVIA:** In 1787 Thomas Jefferson, the ambassador to France at the time, came to Italy to study the farming of rice. Stopping in Turin he tasted Nebbiolo for the first time. Giving us one of the most authoritative testimonies about the taste of the time, he describes this wine as "about as sweet as the silky Madeira, as astringent on the palate as Bordeaux, and as brisk as Champagne." Being in love with wine, we were not able to resist to challenge ourselves with a Metodo Classico that embraces this ancient and forgotten history.

- This wine takes its name from the small chapel that is situated on the slopes of the vineyard, dedicated to "Nostra Signora Della Neve"

- Roddino: the etymological origin of the name of this village refers to the Latin "randus" which means "barren soil". This explains the effort with which this vines have to cope every year in order to give us this beautiful fruits.



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