

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

PINOT NERO 2015



“ When I started making Pinot Noir, I rediscovered gestures of my grandfather in the cellar. A wealth of experience, which from this grape I began to pass down to the other wines ”

Aldo Vaira

DESCRIPTION: In 1999, Aldo requested permission to plant Nebbiolo at the top of Bricco. It was years before 'climate change' would become an evidence, and such authorization was denied. That constraint turned into the possibility to actually experiment with Pinot nero. It wasn't until 2006 that we released our first Pinot, then called 'PNO497' upon the height (or quota) of the vineyard: 497m asl.

VARIETY: 100% Pinot Nero.

VINEYARD AND TERROIR: From the highest part of the Bricco delle Viole, also called Bricco di Vergne, between Barolo and La Morra. Here, the eye oversees the Alta Langa to the East and Monviso on the West.

GROWING: In 1971, Aldo Vaira was one of the earliest adopters of organic farming in Piemonte. Vineyards have been nurtured and soil preserved by grassing and cover crop for almost 50 years now. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and "recipe-free" attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests. The winery is sustainably certified (UNI EN 11233:2009) and will be again fully organic certified since 2019.

VINTAGE: 2015 is a thrilling vintage of rich yet vibrant wines. Winter was very snowy and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June and this was a great help for the vines to overcome a very hot month of July. 2015 was a kind vintage with very healthy fruit and the loss of production is mainly due to sporadic, yet very brutal hailstorms (starting May 8th) as well as attributed to the summer heat. Harvest was slightly anticipated and fruit quality great across the board, from the white varietals to Dolcetto, Barbera and Nebbiolo.

HARVEST AND WINEMAKING: When Pinot Noir purpose is a red wine, harvest take place at the end of August or beginning of September according to vintage ripening patterns. Vineyards and blocks are picked individually, and Vajra frequently opts for multiple passages to respect the diversity of each vine. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Fermentation lasts for an average of 15 days in vertical vats, and is followed by spontaneous malolactic fermentation. Langhe DOC Pinot Nero is then aged for usually 24 months in stainless-steel tanks and oak barrels, with patience and until the wine blossoms into a full harmony.

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TASTING NOTES: With a soft and bright purple colour, the GD Vajra Langhe DOC Pinot Nero 2015 is a beautiful vintage for its. With an authentic expression of this variety in this terroir, this wine has its own identity. A complex bouquet of aromas ranging from dark red fruits recognizable in marasca cherries, to violet flowers and delicate vegetals. This structure is accompanied by strong and noble tannings.

Azienda Agricola G.D. Vajra

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