

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ALBE® 2018

“ The true Beauty of Albe is the caress of the sun that rises three times every morning over our vineyards. It's the exceptional simplicity of nature that makes the awakening of life an everyday miracle. ”

Milena Vaira

DESCRIPTION: Albe is the blend of high-elevation Barolo vineyards, and our tribute to the tradition and its Maestri. As these blocks lay on various slopes with different exposures, we have the chance to see three sunrises (: Albe) every day. 2018 is a radiant vintage with beautiful early balance and yet great potential of improvement over time.

VARIETAL: 100% Nebbiolo.

VINEYARD AND TERROIR: Albe is a blend of wonderful Barolo DOCG vineyards with exposures that range from south-south-east to south-west, at high elevation between 380 and 480 m above sea level.

GROWING: In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. 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.

VINTAGE: The 2018 vintage was marked by copious flowering, gradual ripening and one of the latest harvests of the past decade.

The rainfall was abundant, especially in May, and the dedication and commitment in the vineyards were equally exceptional. We worked a lot by hand, so as not to compact the land, and we waited all the time necessary, harvesting the Dolcetto at the end of September and the Nebbiolo for our Baroli at the end of October. A lot of tenacious work and a scrupulous selection of the bunches gifted us beautiful, tasty grapes, with deliciously scented fruit and a juice that reddened when pressed. This is a particularly favorable year for the best exposed sites and for high elevation and well ventilated vineyards. All the wines are fragrant, deliciously aromatic, with fine tannins and a balance reminiscent of 2004. Like all late vintages, the 2018 Barolos require patience, yet offer gorgeous drinkability today already.

HARVEST AND WINEMAKING: Fruit for 2018 Barolo DOCG Albe was harvested on October 13rd, 18th, 22nd, 23rd and 24th.

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 carried out in custom-designed vertical tini, with gentle punch down and cap pump-overs, and lasted between 35 and 41 days, with partial submerged-cap maceration. Spontaneous malolactic fermentation was held in stainless steel during the following spring.

AGING: The 2018 Barolo DOCG Albe aged for 30 months in large Slavonian oak casks of 50 and 75 hL.

It was bottled on July 6th 2021.

TASTING NOTES: 2018 Barolo Albe opens up with an expressive nose: rose petals, rose hips, cherry stones on the nose.

To the palate is fragrant, the red fruit aromatics wrap all senses. Authentic and expressive, Albe beautifully celebrates Barolo and the amazing craft of assembling vineyards.

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