

# G.D.VAJRA

## BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2020



“ 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 recognized as the most important single vineyard in Comune di Novello. It grows on a very complex underground where marls of Tortonian origin mix with sandstones and clays of the Serravallian period. Our parcels are located in the southern amphitheater, between 320 and 340 meters asl.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Ravera (Novello).

**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:** 2020 is a truly remarkable vintage and one of the longest of the decade. It started off with an anticipated bud break and slowed down throughout spring and summer, resulting in a late harvest. An abundant flowering, from May 12th, set the stage for perfumy, aerial and red-tone dominated wines. Numerous rainfalls, well into July, resulted in a less regular fruit set, much more work in the vineyards, but also milder temperatures, leading to an estimated vegetative cycle of 213 days. Great aromatics, varietal authenticity and gorgeous tannins are the signatures of 2020.

**HARVEST AND WINEMAKING:** In 2020, Ravera was harvested over two days, on October 5th and 6th. Grapes were sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries. Vinification was carried in vertical tini, with gentle punch down and rinsing of the cap and lasted 55 days, including a submerged cap maceration. Spontaneous malolactic fermentation occurred in the following Spring.

**AGING:** 28 months in large Slavonian casks of 25 and 50 hectoliters. Bottled on July 11th 2023.

**TASTING NOTES:** Brilliant ruby red color. The nose of the 2020 Barolo Ravera reveals red orange peel, dried flowers, kirsch and menthol notes. The wine is profound and complex, with the signature juiciness of the site and tremendous aging potential.

**FORMAT AND CLOSURE:** 0,75L, cork.

Azienda Agricola G.D. Vajra

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

[www.gdvajra.it](http://www.gdvajra.it)

