

# G.D.VAJRA

## BAROLO

### BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

#### COSTE DI ROSE 2020



**DESCRIPTION:** Coste di Rose is one of Barolo's best kept secrets. It is located on a steep slope, hidden from the village, that rises from Bosco della Fava and descends swiftly towards Monforte d'Alba. A dune of pure sandstone with a unique soil composition that marks Barolo DOCG Coste di Rose with its distinctive character: tones of cherry and rose petals, mint and sweet spices, a silky tannin and a juicy sip.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Coste di Rose MGA, Comune di Barolo.

**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 fruit was harvested on October 1st, destemmed and vinified in custom-designed tini. Vinification lasted 39 days, eventually under a submerged cap. Spontaneous malolactic fermentation occurred in the following Spring.

**AGING:** 28 months in large Slavonian casks of 25 and 40 hectoliters. Bottled on July 10th 2023.

**TASTING NOTES:** The 2020 Barolo Coste di Rose is elegant and finessed, with serious structure beneath.

Hibiscus, red berries, black cherries, mint, white pepper and all sweet spices all emerge from the glass.

The palate presents chiseled tannins with delicate floral tones. In the signature of the vineyard, it is forward and approachable, yet with an amazing perspective ahead.

**FORMAT AND CLOSURE:** 0,75L and 1,5L. cork.



Azienda Agricola G.D. Vajra

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

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

