

G.D.VAJRA

BAROLO

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

COSTE DI ROSE 2021 



DESCRIPTION: Coste di Rose is one of Barolo's best kept secrets. It is located on a steep slope that rises from Bosco della Fava and descends swiftly towards Monforte d'Alba. This sandstone dune shapes Barolos of 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: 2021 vintage is set to provide some world class wines. Despite a frost alert in the spring, and a few violent hailstorms during summer, the season was generally very positive, moderately dry and with late harvests. All grapes have abundance of acidity and good phenolics, and the shortage of nitrogen in the fruit allowed for some of the longest and most gentle fermentations in recent years.

HARVEST AND WINEMAKING: In 2021 fruit was harvested on October 12th and 18th, destemmed and vinified in custom-designed tini. Vinification lasted 54 days under a submerged cap. Spontaneous malolactic fermentation occurred in the following Spring.

AGING: 26 months in large Slavonian casks of 25 and 40 hectoliters. Bottled on June 25th 2024.

TASTING NOTES: The 2021 Barolo Coste di Rose is elegant, with an expressive nose of rose petals, crushed flowers, candied cherry, mint and a whiff of rosehip. The palate shows chiseled tannins and delicate savory tones, cherry pie and a lingering iodine reminiscence.

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



Azienda Agricola G.D. Vajra

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

www.gdvajra.it

