

G.D.VAJRA

BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ALBE® 2021



“ 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 our tribute to traditional Barolo and its 'Maestri'. This is a blend of high-elevation vineyards where, every day, we see three beautiful sunrises - or Albe.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Albe is a blend of 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: 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 the fruit for our Barolo Albe was picked between October 5th and 21st. Grapes were 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 pump-overs. Macerations were generally very long, between 30 to 61 days with partial submerged-cap. Spontaneous malolactic fermentation occurred in stainless steel during the following spring.

AGING: 24 months in large Slavonian oak casks of 40, 50 and 75 hectoliters. Bottling took place in early July 2024.

TASTING NOTES: Garnet red color with a lively core. The nose opens with fresh and crushed flowers, bright Nebbiolo aromatics and light balsamic notes. The mouth is vibrant and energetic, enriched by tones of rose petal, fresh red fruits, spices, tobacco and orange peel. Long, with fine and velvet tannins.

FORMAT & CLOSURE: 0,75L, 1,5L and 3L, cork.

ALBE

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