

G.D.VAJRA

BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

COSTE DI ROSE 2022



DESCRIPTION: Coste di Rose is one of Barolo's best-kept secrets, perched on a steep slope from Bosco della Fava down to Monforte d'Alba. On its sandy soils, the Nebbiolo produces Barolos of distinctive character: cherry and rose, hints of mint and sweet spices, with silky tannins on the finish.

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: The year started with dry weather and warm daytime temperatures. By March, the water table was partially restored due to snow and rainfall in the mountains. Budbreak began on March 25th and the following two months saw a succession of gentle rainfall as well as very severe hailstorms that our vineyards luckily avoided. After a progressive flowering, warm weather settled in early June and lasted through the summer. Once September came around, the temperature dropped, resulting in ideal conditions for the Nebbiolo harvest. Picking started on August 16th and was completed by October 14th. 2022 was a great reminder of how beautifully resilient vines are, and resulted in low yields yet vibrant, flavorful and juicy wines.

HARVEST AND WINEMAKING: In 2022 the grapes were picked on the 27th of September, and 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. Maceration was very long, lasting 47 days with submerged-cap. Spontaneous malolactic fermentation occurred in stainless steel during the following spring.

AGING: 22 months in large Slavonian casks of 25 hectoliters. Bottled on 19th May 2025.

TASTING NOTES: The 2022 Coste di Rose opens with evolving aromas of red cherry and amarena, cranberry, strawberry and plum, supported by violet and other delicate floral notes. Beneath, nuances of sweet spices, dark chocolate, nutmeg and clove form a rich core, lifted by hints of white pepper, fresh mint and a touch of orange zest. On the palate, the wine is fresh, long and elegant. A fine, signature granular grip greets the front of the mouth, while juicy dark and red fruit unfolds with quiet intensity. Subtle floral and citrus accents are carried by lively acidity, giving this wine an ethereal poise. The finish is mineral-driver, with lingering notes of red fruit and crushed limestone.

FORMAT: 0,75L and 1,5L.



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