

G.D.VAJRA

BAROLO

rosa bella

VINO ROSATO 2021



“ Rosabella is the beauty of spring flowers and wild berries. This is Piemonte in its most transparent essence; a rosé dressed in aromatics, lift and minerality. ”

DESCRIPTION: Rosabella is our rosé de saignée. The early picking and a gentle maceration express the grape aromatics in a fragrant, translucent style. This is a seasonal, limited production that shows a surprising capacity of evolution. 2021 is possibly the most floral and seductive vintage to date.

VINEYARD AND TERROIR: The fruit for this 2021 vintage is sourced from young vineyards located very close to our winery.

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.

HARVEST AND WINEMAKING: In 2021, fruit for Rosabella was picked starting on September 9th in order to retain freshness, bright aromatics and a moderate alcohol level. Free temperature of fermentation, below 24°C. No malolactic fermentation.

AGING: Rosabella spent a short time in stainless-steel prior to bottling at low temperature, in order to naturally prevent malolactic fermentation.

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.

TASTING NOTES: The 2021 Rosabella is possibly the most floral of recent vintages. At first restrained in the glass, the wine blossoms with air. The palate features the signature freshness of Nebbiolo, with an aerial balance and a superb drinkability.



Azienda Agricola G.D. Vajra

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

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ALBE® 2017

“ 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: Our tribute to the Masters of tradition, Albe is the blend of high-elevation Barolo vineyards. As these blocks lay on various slopes with different exposures, we have the chance to see three sunrises (Albe) every day. 2017 is a radiant vintage with beautiful early balance and yet great potential of improvement over time.

VARIETAL: 100% Nebbiolo.

VINEYARD AND TERROIR: Albe is a blend of wonderful 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: The 2017 Barolos are profound and characterized by a core of red fruits, acid spine and refined tannins that set the wines for the long haul. In Europe, this was recorded as the lowest yielding vintage since 1947, due to a combination of spring frost and summer droughts. The outcome is surprising, due to the combination of limited intake of potassium in the fruit and cool nights throughout the season, with an almost perfect September. After a mild winter with little snow and an anticipated vegetative development, temperatures brutally dropped between April 19th and 21st, with frost across Europe that luckily spared our vineyards. Starting in May, the weather turned stable. Days were hot but the nights cooler than in 2003 and 2011. The strong diurnal drop of temperature preserved the vines from water stress, despite little or no rainfalls. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Average time between bud break and ripening was 185 days. According to the Consorzio Langhe, ‘hot’ vintages last 170 days and ‘late’ vintages 200 days.

HARVEST AND WINEMAKING: Fruit for 2017 Barolo DOCG Albe was picked between September 26th and October 3rd. Vinification was carried in custom-designed vertical tini, with gentle punch down and cap pump-overs, and lasted between 28 and 49 days on average, with partial submerged-cap maceration. Spontaneous malolactic fermentation was held in stainless steel during the following spring.

AGING: The 2017 Barolo DOCG Albe aged for 18 months in large Slavonian oak casks of 40, 50 and 75 hL. The wines were racked once, in the summer of 2018, and blended right before the bottling.

TASTING NOTES: 2017 Barolo Albe opens up with a bright, expressive nose. Red currant, cherries, macerated strawberries and mint are interlaced with floral tones and hints of rosehip, rhubarb, red fig, hawthorn, lavender and licorice. The palate is generous, layered and youthful, with ripe tannins and a classic finish on tones of marasca cherry.

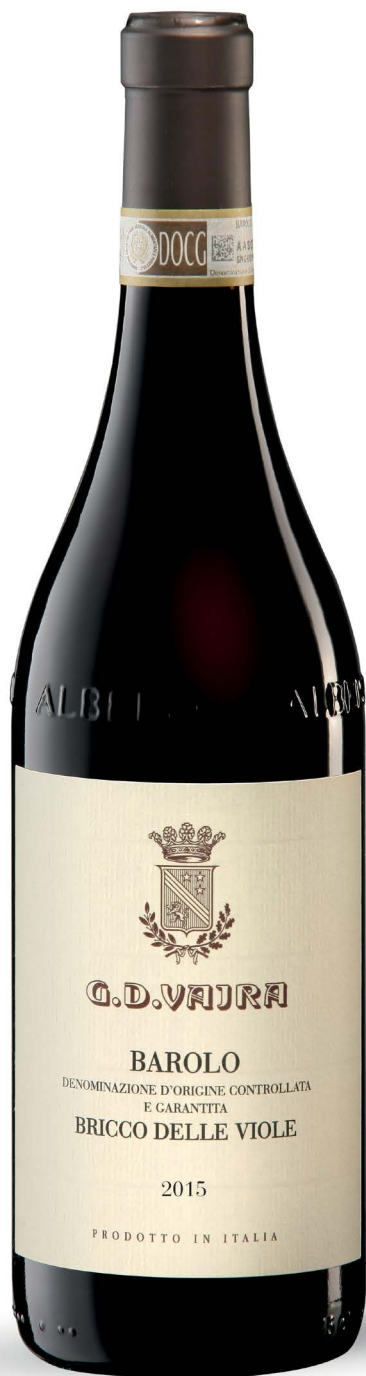
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ALBE

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2015

“ Bracco delle Viole is the vineyard that taught us patience and naturally guided the style of our craft. ”

Aldo Vaira

DESCRIPTION: Among the historical vineyards of Barolo, Bracco delle Viole is the highest and the closest to the Alps. It rises from 400 to 480 meters above the sea level, on the Western ridge of the village. Its name, “Hill of Violets”, originates by the flowers that here blossom early due to the perfect south exposure. Up above the fogs, Bracco delle Viole enjoys the earliest sunrise and the last sunset every day. Thanks to its vines dating back to 1949, a dramatic diurnal temperature range and this pure light, Bracco delle Viole generates a sophisticated and profound Barolo DOCG of bright aromatics, chiselled tannins and subtle minerality.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Bracco delle Viole MGA, Comune di Barolo.

VINTAGE: 2015 is a thrilling vintage of rich yet vibrant wines. Winter was very snowy, and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June, and this was a great help for the vines to overcome a very hot month of July. 2015 was a gentle vintage with very healthy fruit, and the loss of production is mainly due to sporadic, very brutal hailstorms (starting May 8th), and to the summer heat. Harvest was slightly anticipated and fruit quality great across the board, from the white to the red varietals.

HARVEST AND WINEMAKING: Bracco delle Viole is one of the last vineyards to be picked, usually around mid of October. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Vinification is traditional, and is carried in custom-designed vertical tini, with gentle punch down and rinsing of the cap, followed by an extensive period of maceration under submerged cap (cappello sommerso). Malolactic in stainless steel, the following spring

AGING: Aging is very specific according to the vintage, and may last between 30 and 42 months. Barolo DOCG Bracco delle Viole is aged in large Slavonian casks, ranging from 25 to 50 hectoliters. Two rakings usually occur in the first and second summer of the aging.

TASTING NOTES: 2015 Barolo DOCG Bracco delle Viole is one of the most intellectual wines we have released lately. Floral perfumes and minerality come out vividly, where red berries and sour cherry dominate the nose together with gentle scents of violet petal, rose bud and a hint of pine. Palate is succulent and full of energy, with very refined tannins and outstanding purity.

TRIVIA:

The name Bracco delle Viole comes from the fact that in ancient times violets were the first flowers to blossom here.



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