

G.D.VAJRA

BAROLO



BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE 2021

“ ‘A Barbera that behaves like a Barolo’ is the expression used by old farmers to describe some special Barbera after an adequate aging. This is what we ask of our Superiore: to express her thousand profound emotions.

Aldo Vaira

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DESCRIPTION: Our Barbera d'Alba DOC Superiore is the selection of the most heroic estate vines. Grown on steep slopes, rooted in limestone, these vines yield a tiny if beautiful crop. The fruit, here, is characterized by small berries, thick skins and fragrant flavors.

2021 is a vintage of great intensity and depth, with crushed fruits and balsamic tones saturating the palate.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: A selection of the oldest and lowest yielding estate vineyards.

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 picked between September 23th and 28th. Vinification lasted 30 to 40 days on average, with a partial submerged cap in recent vintages. Gentle punch down and pump overs at free temperature below 29°C. Spontaneous malolactic fermentation in stainless-steel vats.

AGING: The 2021 Barbera d'Alba Superiore aged for 9 months, including almost 6 months in large Slavonian casks. Bottled on August 19th, 2022.

TASTING NOTES: Dark ruby color. The nose opens with aromas of plum and purple fruits, crushed rocks, a whiff of forest floor, sandal and balsamic tones. A saturating palate, with tones of purple fruits, a profound texture and a reminiscence of Barbera fruit skin. Supple tannic structure and a deep resonant/ never ending finish.



Azienda Agricola G.D. Vajra

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