

G.D. Vajra,  
**Barbera d'Alba Superiore 2012**  
Langhe, Piemonte, Italy



Grape Varieties	<b>100% Barbera</b>
Winemaker	<b>Aldo Vajra</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

Aldo Vajra's wines are characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of his vineyards at about 400 metres above sea level in the village of Vergne in the commune of Barolo. G.D. Vajra was established in 1972 and named after Aldo's father, Giuseppe Domenico Vajra. Aldo has been gradually increasing the area under vine to 60 hectares, of which 10 are Nebbiolo for Barolo, located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. A traditionalist, Aldo adheres to old-style winemaking methods, though blends these with new techniques, such as temperature-controlled fermentation, to produce such superbly elegant wines.

## VINEYARDS

The grapes for this wine come from two exceptional vineyards - Bricco delle Viole in the commune of Barolo and Bric Bertone in the commune of Sinio. Bricco delle Viole vineyard is south and southeast facing, planted between 1971 and 1999 at an altitude of 380-470 metres above sea level. The vines are planted at a density of 4,200 to 4,700 plants per hectare. Bric Bertone is at 340-390 metres above sea level with a southern exposure. The vineyard was planted in 2000 to a density of 4,600 plants per hectare. The vines are trained in a mixed Guyot system. The soil is rich in calcareous marl, with rocky outcrops, giving elegant, fragrant and particularly long-lived wines.

## VINTAGE

A delayed cold winter, with lows of -15°C between the end of January and the beginning of February and subsequent heavy snowfall. Though contributing to good water reserves, vegetative recovery occurred later than usual. March and April were cool and wet. Rains in early June as flowering was taking place resulted in fewer berries per cluster, helping in the prevention certain diseases which take hold more easily in compact clusters. Summer temperatures reached their peak with highs of 38°C in the second half of August. Less sugar content than usual made for an excellent 2012 vintage.

## VINIFICATION

Fermentation with indigenous yeasts took place in stainless steel tanks for 20 days. Temperatures were not controlled, but did not exceed 32°C with regular traditional punch downs. Malolactic fermentation followed in Slovenian oak barrels. The wine remained in oak for a total of 20-24 months before bottling.

## TASTING NOTES

Ruby red in colour with violet hues. A beautiful array of aromas on the nose with red fruits, hay, flowers and liquorice together with refreshing mineral notes. The Barbera Superiore has a richness that starts on the nose and persists through to the finish. There is a lovely balance between supple tannins and youthful acidity.