

G.D.VAJRA

BAROLO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

COSTE&FOSSATI 2023



“ All my life I wondered how to create a Dolcetto of freshness and power that could age in time. A lifelong effort led us to Coste&Fossati, the quintessence of our finest vines ”

Aldo Vaira

DESCRIPTION: Coste&Fossati is a reservoir of ancient Dolcetto biotypes, identified and rescued by Aldo Vaira between 1979 and 1985. Cuttings were grafted in the namesake estates. These plants, with a 'red stalk', create a limited production of the most intense and noble Dolcetto, with an amazing aging potential.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Some of the most historical family parcels.

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: 2023 is shaping to become a lovely vintage in Barolo, despite the erratic weather that hit east of the Langhe and in many regions across Italy. The year features some markers of classicism: a long phenolic season - starting with early bud break around mid of March- early flowering and a late harvest blessed by good diurnal shifts. Clusters were loose since flowering, which resulted in low yields and very healthy grapes. We expect this to be a vintage of good density, vibrant energy and beautiful structure.

HARVEST AND WINEMAKING: 2023 is shaping to become a lovely vintage in Barolo, despite the erratic weather that hit east of the Langhe and in many regions across Italy. The year features some markers of classicism: a long phenolic season - starting with early bud break around mid of March- early flowering and a late harvest blessed by good diurnal shifts. Clusters were loose since flowering, which resulted in low yields and very healthy grapes. We expect this to be a vintage of good density, vibrant energy and beautiful structure.

AGING: Aging for 5 months in stainless steel tanks. The wine was racked twice during this period and bottled on May 2nd, 2024.

TASTING NOTES: The 2023 Dolcetto Coste&Fossati presents a deep purple color. The nose opens with notes of flowers, little red and blue berries, liquorice and balsamic whiffles. The palate transmits finesse and a sense of energy, with hints of raspberry and well-balanced, smooth tannins. Blackberries, fresh plums and black currant wrap this gorgeous aromatic profile.

FORMAT & CLOSURE: 0,75L, natural cork.



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