

## LOOKS CAN BE DECEIVING

**The Wine:** GD Vajra Langhe Clare JC,  
2019, Piedmont, Italy

**The Cost:** \$19

**The Shop:** [Bar & Garden Dallas](#)

### **Tasting Notes:**

**100% Nebbiolo**

**Aromas:** aromatic and fresh with cherries, pomegranate, rose petals, sweet spices, mineral notes

**Palate:** vibrant red fruits, cherry, raspberry, black pepper spice

**Finish:** red silky tannins, zesty acidity, natural effervescence, dry, smooth finish



### **Region:**

Piedmont is located in northwest Italy at the foot of the western Alps. The location, along with the balmy Mediterranean climate, contributes to some of the most highly praised and expensive wines in the world including Barolo and Barbaresco. These Nebbiolo based wines offer singular expressions that have yet to be duplicated anywhere outside of Italy. While many other grapes are grown in the region (Barbera, Dolcetto, Moscato, and Arneis), Nebbiolo reigns supreme but only accounts for about 3% of overall production in the region.

### **Varietal:**

While Nebbiolo produces some of the most powerful, full-bodied, tannic wines, the grape itself is deceptively light in both color and smell and often compared to Pinot Noir. Nebbiolo is a perfect example of a wine exhibiting “grippy tannins” and with its high acidity, it is capable of aging for decades. This particular Nebbiolo is actually a throwback to Barolo wines of long, long ago with an unusual, light-maceration, claret-style that is lighter and fruitier but by no means unsubstantial.

**Producer:**

GD Vajra is synonymous with power and position. The Bricco delle Viole cru vineyard is located at the highest elevation in the Barolo appellation and has been farmed by the family since the 1880s. Their unique position contributes to the wine's finesse, pristine fruit, and remarkable complexity. GD Vajra is one of Barolo's first organic producers and has always focused on the influence of soil and climate change within the region.

**Food Pairing:**

There is an amazing array of diverse food options to pair with this wine including spicy Asian cuisine, fried appetizers, and BBQ. While you might see some recommend drinking it during the warmer months, I think it can be consumed anytime with almost anything.



©2021 The Lusch List | 9943 Ridgehaven Drive

[Web Version](#)[Forward](#)[Unsubscribe](#)

Powered by  
[GoDaddy Email Marketing](#) ®