

Dolcetto d'Alba 2014

Langhe, Piemonte, Italy



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| Grape Varieties | 100% Dolcetto |
| Winemaker | Aldo Vajra |
| Closure | Natural Cork |
| ABV | 13% |
| Residual Sugar | 2.3g/L |
| Acidity | 6g/L |
| Wine pH | 3.3 |
| Bottle Sizes | 75cl |
| Notes | Sustainable, Vegetarian, Vegan |

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, which now includes 20 hectares of Barolo vineyards located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. 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

Grapes are grown in Vajra's vineyards, located in Coste di Vergne, Fossati and Pascolo in the Barolo region and in the Ravera in Nerello region. The vines are trained in mixed Guyot system and planting dates range from 1982-2002. The soil is a mix of limestone and marl.

VINTAGE

The vintage 2014, despite being one of the most complex in vineyard management in the past years, has reserved a pleasant surprise regarding the grape quality due to a favourable end of the season. The spring raised over the vineyards of the Langhe gradually but prematurely, causing earlier vegetative growth in comparison to 2013. Summer brought standard temperatures with higher than average rainfall, meaning vigilance against fungal disease was very important. September and October were positive from the climatic point of view with ideal conditions for phenolic ripeness.

VINIFICATION

Fermentation took place in temperature-controlled stainless steel tanks for 6-10 days at 30°C with frequent pumping over for maximum extraction of colour and tannin. The wine was aged in stainless steel tanks until the following spring.

TASTING NOTES

Aromas and flavours of violets, red fruits and berries, marasca cherries and hay. Smooth and open on the palate, it is balanced with refined tannins and lightened by a fresh acidity.