

## Barbera d'Alba 2013

Langhe, Piemonte, Italy



Grape Varieties	<b>100% Barbera</b>
Winemaker	<b>Aldo Vajra</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>3.5g/L</b>
Acidity	<b>6.26g/L</b>
Bottle Sizes	<b>75cl</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 were grown in six different vineyards from three different areas. Four vineyards are in Barolo, on chalky, Tortonian soils, facing either south-east or south-west, with vines planted between 1968 and 2004. Here the chalky soil results in delicately aromatic wines, with high acidity and red berry characters. The two vineyards planted in Novello and Sinio are on Helvetian soils, giving wines with ripe, black fruit characters, balsam and minerality, with firmer tannins. The Novello vineyard, called Piedicucche, produces the fleshiest wines whereas the Bertone vineyard, in Sinio, gives wines with the darkest, most graphite aromas.

### VINTAGE

2013 was characterised by being one of the latest harvests in the last decade. The vegetative cycle was affected by the difficult start to spring, and a low average temperature in March and April. Luckily conditions improved throughout summer with September and October being very calm and predictable, allowing for a satisfying harvest, ending in early November.

### VINIFICATION

The grapes were hand-picked and sorted. Fermentation and maceration then took place in stainless steel and lasted two weeks, with regular pumping over. Temperatures were not controlled, but did not exceed 31°C. The wine was then aged for 14-16 months in French and Slavonian oak.

### TASTING NOTES

A violet red colour alludes to the sweet dark fruits, giving this wine a refined elegance. Powerful and rich on the nose, it is concentrated and smooth: rich and fruity while leaving room for hay, tobacco and spices. On the palate, black fruits are layered with mineral graphite notes.