

G.D. Vajra,  
**Barolo `Bricco delle Viole` 2011**  
Barolo, Piemonte, Italy



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.9g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.5</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

Aldo Vaira'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

The 'Bricco delle Viole' vineyard is located at altitudes of 380-470 metres above sea level in the commune of Barolo and covers 4.79 hectares. The average yield is 45 hectolitres per hectare. One part of the vineyard is planted with vines which are now over 60 years old and yield less than 30 hectolitres per hectare. Its high altitude and long ripening season gives the wine an aromatic complexity and richness that is lacking in lower vineyards.

## VINTAGE

Production in Piemonte in 2011 was 10% down on 2010 levels. Reports are of light-filled, sunny days and higher than normal temperatures, interspersed by sporadic rainfall. The harvest was early for all Piemontese varieties, starting on 18th August with the white grapes and finishing as early as the first week of October.

## VINIFICATION

Fermentation took place in stainless steel tanks at temperatures up to 31°C and lasted four weeks, with regular pumping over. The wine was then matured for 42-48 months in Slavonian oak barrels.

## TASTING NOTES

Brilliant ruby red with notes of cherries, brandied cherries, dark berries, violets and dried roses which recall nuances of citrus fruits and mint. On the palate, there are noble and silky tannins. The wine is very balanced with a long finish of fresh, delicate spices.