

Barolo `Albe` 2011

Barolo, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Aldo Vaira
Closure	Natural Cork
ABV	14.5%
Bottle Sizes	75cl, 150cl, 300cl
Notes	Sustainable, Vegetarian, Vegan

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. Vaira was established in 1972 and named after Aldo's father, Giuseppe Domenico Vaira. 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 grapes for this wine are grown in three different vineyards: Fossati, which faces south-east and was planted between 1969 - 2004 Coste di Vergne, which faces south-west, planted in 1995 and the 180° east-west vineyard of La Volta, planted between 1998 - 2000. The vineyards are located at 400-440 metres above sea level and are all in the Commune of Barolo. Sustainable viticulture is used on all the vineyards and there is no irrigation. Training is by mixed guyot and a green harvest usually takes place according to vigour and the climate during the growing season.

VINTAGE

Production in Piemonte in 2011 was 10% down on 2010 levels. The growing season was characterised by 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. The Barbera was harvested by hand from mid-September.

VINIFICATION

The grapes were hand-picked and hand-sorted in the second and third week of October. Fermentation (with indigenous yeasts) and maceration lasted 20 days, at temperatures not exceeding 32°C with traditional punch downs. Malolactic fermentation followed for the first year in 25-50 hectolitre Slavonian oak casks. The wine remained in oak for a total of 42 months before bottling.

TASTING NOTES

Shiny ruby red in colour. Aromas of red fruits and plums combine with floral notes, pine needles and brushwood. 'Le Albe' is a harmony of sophisticated and delicate flavours supported by ripe tannins and an elegant acidity.