



Grape Varieties	100% Riesling
Winemaker	Aldo Vaira
Closure	Natural Cork
ABV	12%
Residual Sugar	3g/L
Acidity	7g/L
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. 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 vineyards are 440-480 metres above sea level, and have an east-south-east exposure. The name Petràcine for the Bianco comes from the Latin comes for Riesling, 'petra' meaning stone and 'racine' root indicating that it could grow in rocky soil. Since 2009 Aldo has included Riesling from a vineyard in Sinio (a village close to Serralunga) to the blend, which is a clone of Alsace and Pfalz Riesling, which gives more complexity to the wine.

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

The must was fermented in stainless steel tanks at 15-18°C, with half a day of skin contact. The wine had minimum contact with its lees. The wine remained for six months in temperature-controlled stainless steel tanks, and for a further six months in bottle before release.

TASTING NOTES

Pale, lemon yellow in colour, this wine is fresh and youthful, with zesty, lemon-lime perfumes and a classic mineral note. On the palate it is dry and clean, with good weight of crisp, ripe apple fruit and a long, citrus finish. Fresh and youthful, with zesty, lemon-lime perfumes and a classic mineral note. Crisp, ripe apple fruit and a long, citrus finish.