



Grape Varieties	<b>100% Dolcetto</b>
Winemaker	<b>Aldo Vajra</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</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

Vajra's 'Coste e Fossati' Dolcetto, is one of the stars of the range, and is produced with grapes from his two best Dolcetto vineyards. He proves that with good vineyard husbandry, a Dolcetto of intensity and balance can be produced without the need felt by many of his peers, to bolster the wine with Cabernet or Syrah. Soils in these vineyards are limestone and marl. The Coste di Vergne is 1.9 hectares at an altitude of 420-480 metres above sea level and has a western exposure. It was planted in 1982 and 1995 with a plant density of 4,400 vines per hectare. The Fossati vineyard is 1.6 hectares at an altitude of 430-490 metres with an easterly exposure. It was planted in 1981 and has a plant density of 4,400 plants per hectare.

## VINTAGE

A wet spring led to pressure from fungal diseases, but dry, cool weather in August set the tone for September, which saw sunny dry days matched with unusually cold nights. An exceptional harvest followed a long ripening period. The wines from 2013 have less concentration and lower alcohol content than other years, but more fruit, with richer aromas.

## VINIFICATION

Fermentation and maceration lasted approximately 20 days and took place in stainless steel at temperatures of up to 31°C using indigenous yeasts. Frequent pumping over took place to extract soft tannins and good colour. The wine spent 8-12 months in oak barrels before bottling.

## TASTING NOTES

A brilliant deep violet in colour, the wine shows a symphony of fruits, black cherries and flowers, with notes of liquorice and menthol that radiate from the glass. The Coste e Fossati is elegant, balanced and complex with soft\_x001D\_ tannins.