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| Grape Varieties | 100% Riesling |
| Winemaker | Aldo Vajra |
| Closure | Natural Cork |
| ABV | 12.5% |
| Residual Sugar | 3.8g/L |
| Acidity | 6.4g/L |
| Wine pH | 3.11 |
| Notes | Sustainable, Vegetarian, Vegan |

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, 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 name Petràcine comes from Latin, 'petra' meaning stone and 'racine' meaning root, indicating that it could grow in rocky soil. The first vineyard dedicated to Riesling was Fossati, located at the very highest part of the Comune of Barolo at 440-480 metres above sea level. It has an east-south-east exposure, facing the morning sun and sits on sandy, gravel soil. In 2009, Aldo started to take fruit from a second vineyard in Sinio. Facing north-east on a lower hillside, it's distinctive for its calcareous soils and brings an added layer of complexity to the wine.

VINTAGE

The growing season in Piemonte was characterised by fairly unusual winter weather. November and December were milder than average with the coldest weather arriving a little later than usual towards the end of January. The low temperatures which continued throughout February were also accompanied by heavy snowfalls, which built up ground water reserves but also delayed vegetative growth in most places. March and April were cool and wet and May also saw shortage of rain. From the end of June, medium-high temperatures ensued, reaching a peak in the second half of August and little rain. Nevertheless, no water stress issues were recorded due to the abundant reserves which had been built up during winter and spring.

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.