

## Barolo `Ravera` 2010

Barolo, Piemonte, Italy



G.D.VAJRA



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo Vajra</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.2g/L</b>
Acidity	<b>6.02g/L</b>
Bottle Sizes	<b>75cl, 150cl</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, 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

2010 is the first release of Ravera. This vineyard has been farmed since 2001 and produced Langhe Nebbiolo until 2008. Shaped like an amphitheatre, it is located in the south west of the Barolo region at the same latitude as Bussia and Ginestra in Monforte d'Alba, and Falletto in Serralunga d'Alba. The dominant soil type here is "Arenarie di Diano", a mix of clay and sand which is especially rich in iron.

### VINTAGE

"Tensione is the word to describe the 2010 vintage. This is more than just strain, tension, pressure or suspense; it is the thrill, the attitude we faced during the season," writes Aldo Vajra. The 2010 vintage saw a particularly long, hard winter in the region, which lasted through until the beginning of March, delaying budding. A cool spring ensured a late start to the growing season. Rain throughout March, May and June led to continuous plant growth, giving luxuriant canopies and grass. Giuseppe Vajra comments, "2010 will be remembered as one of those vintages where hundreds of kilometres were walked in each vineyard to observe leaves, shoots and fruit. Major leaf trimming and multiple green harvests ensured health and balance in the vineyards." The beginning of August remained cooler than average, however, the last ten days of the month saw a sharp rise in temperatures that lasted throughout September. Significant diurnal variation was fantastic for ripening.

### VINIFICATION

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

### TASTING NOTES

Opening with a nose of blueberries and blackcurrants, it then develops with hints of iron and bitter orange zest. The palate is rich with cassis and blackberries, mineral characters and tense tannins, all coming together on a spicy, peppery finish with incense notes. A very vibrant yet dense Barolo that promises a fabulous evolution over time.