

Dolcetto d'Alba 2017

Langhe, Piemonte, Italy



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

Grapes are grown in Vajra's vineyards, located in Coste di Vergne, Fossati and Pascolo in the Barolo region and in the Ravera in Nerollo region. The vines are trained in mixed Guyot system and planting dates range from 1982-2002. The soil is a mix of limestone and marl.

VINTAGE

After a mild winter with little snow and an early start to vegetative development, temperatures brutally dropped around mid-April, causing frost across Europe. The Vajra vineyards were entirely spared from the ice, being located at high elevation. In May, the weather returned to seasonal norms. Days were hot but the nights were very cool. The major diurnal drop preserved the vines from water stress, despite the lack of rainfall. High elevation sites received more water too, contributing to a very healthy balance for the vines. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation.

VINIFICATION

The fruit for this wine was picked around mid-September, late by Dolcetto standards. Vinification lasted 15-20 days in vertical, custom-made vats, at temperatures not exceeding 31°C. Gentle punch-down and pump-overs were used to rinse the cap. The wine was then aged in stainless-steel tanks until the spring.

TASTING NOTES

This wine delights with aromas and flavours of violets, red fruits and berries, Marasca cherries and hay. Smooth and open on the palate, it is balanced with refined tannins and lifted by a refreshing acidity.

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| Grape Varieties | 100% Dolcetto |
| Winemaker | Aldo and Giuseppe Vaira |
| Closure | Natural Cork |
| ABV | 14.5% |
| Residual Sugar | 2g/L |
| Acidity | 5.7g/L |
| Bottle Sizes | 75cl |
| Notes | Sustainable, Vegetarian, Vegan |