

Barolo `Albe` 2014

Barolo, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Aldo Vaira
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	6.2g/L
Bottle Sizes	75cl, 150cl, 300cl

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 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

The grapes for this wine are grown in three different vineyards: Fossati, which faces south-east and was planted between 1969-2004, Coste di Vergne, which faces south-west, planted in 1995, and the 180° east-west vineyard of La Volta, planted between 1998-2000. The vineyards are located at 400-440 metres above sea level and are all in the Commune of Barolo. Sustainable viticulture is used in all the vineyards and there is no irrigation. Training is by mixed Guyot and a green harvest usually takes place according to vigour and the climate during the growing season.

VINTAGE

In Piemonte, 2014 was a surprising year. It was cool and wet, so work in the vineyard was the key. Hail hit some vineyards and those who cropped too high or didn't work hard enough in the vineyard will have produced pretty poor wines. Those who did - including the team at G.D. Vajra - have made good wines with good colour and perfume and good levels of acidity.

VINIFICATION

The grapes were hand picked and hand sorted in the second and third week of October. Fermentation, with indigenous yeasts, and maceration lasted 20 days at temperatures not exceeding 32°C with traditional punch downs. Malolactic fermentation followed in 25-50 hectolitre Slavonian oak casks. The wine remained in oak for a total of 42 months before bottling.

TASTING NOTES

This wine is a ruby red colour, with aromas of red fruits and plums combining with floral notes, pine needles and brushwood. 'Le Albe' is full of sophisticated and delicate flavours supported by ripe tannins and an elegant acidity.