



Grape Varieties	100% Nebbiolo
Winemaker	Aldo Vajra
Closure	Natural Cork
ABV	14%

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

Ravera is a cru located in the southwest quadrant of the Barolo zone. The vineyard runs north to south across the communes of Barolo and Novello. The soil here is a mix of iron-rich clay and sand, uncompacted, with good permeability and drainage. This translates into a very vibrant yet dense wine that promises evolution over time. The vineyard has been farmed since 2001 but produced Langhe Nebbiolo until 2008. Today it produces a Barolo with fine aromas, sapid flavour and great complexity.

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 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

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, the wine 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.