



Grape Varieties	100% Nebbiolo
Winemaker	Aldo Vaira
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.6g/L
Acidity	6g/L
Wine pH	3.55
Notes	Vegetarian, Practising Organic, Vegan

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, 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 vineyard 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, that is uncompacted and offers 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

Winter saw a lot of snow, but mild temperatures from February led to an early bud break. Flowering took place 10 days earlier than usual. Hailstorms in May lowered yields. More rain fell between the end of May and the start of June, which proved essential during the very hot July weather. Summer heat also led to a slight reduction in yield, but the fruit harvested was healthy and of high quality.

VINIFICATION

Grapes were sorted manually three times: first, directly on the vine; second, as whole clusters on the sorting table; and lastly, as single berries after destemming. Vinification took place in custom-designed, open-top vats with gentle punch downs and rinsing of the cap. Maceration lasted 45-55 days, including a period of submerged cap for 15-20 days. Malolactic fermentation was carried out in stainless-steel tanks. Ageing took place in large Slavonian casks for 26-34 months prior to bottling.

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.