



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	15%
Residual Sugar	0.8g/L
Acidity	5.96g/L
Wine pH	3.43
Bottle Sizes	150cl
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

The 'Bricco delle Viole' vineyard is located at an altitude of 400-480 metres above sea level in the commune of Barolo and covers 4.79 hectares. Here, the soil is pure Marne of Sant'Agata fossili. It is one of the highest vineyards in Barolo, meaning it sits above the fog and enjoys the earliest sunrise and latest sunset in the area. Some of the vines were first planted in 1949 and yield less than 30 hectolitres per hectare. The high altitude and long ripening season gives these wines an aromatic complexity and richness that is lacking in lower vineyards.

VINTAGE

2017 was the lowest yielding vintage since 1947 in Europe, due to a combination of spring frost and summer droughts. Winter was mild and led to an early budbreak. Temperatures brutally dropped between April 19th and 21st, but from May, the weather returned to seasonal average. The days were warm, but the nights were cooler, so the vines did not suffer from hydric stress. In September, nighttime temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Bricco delle Viole was harvested between 30th September and 7th October.

VINIFICATION

Before fermentation, the grapes were sorted three times: once directly on the vine, then again as whole clusters on the sorting table and finally as single berries after destemming. Fermentation took place in custom designed vertical fini, with gentle punch down and rinsing of the cap, followed by an extensive period of maceration under submerged cap. Malolactic fermentation took place the following spring in stainless steel tanks. The wine was aged in large Slavonian casks, mostly 25 and 50HL for 25 months. The 2017 was bottled on the 15th July 2020.

TASTING NOTES

Brilliant ruby red in colour. On the nose, there is an incredible bouquet of purple flowers, raspberries and redcurrants, which interlace with hints of rose, rhubarb, toffee apple and incense. As the wine opens, layers of marasca cherries, white truffle, lavender and anise fill the nose. Expressive yet balanced on the palate, red fruit flavours, subtle minerality and refined tannins carry through onto the long finish.