



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14.5%
Acidity	6.03g/L
Wine pH	3.45
Bottle Sizes	150cl
Notes	Certified Organic, 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 grapes for this wine are grown in the township of Barolo in three different vineyards: Fossati (soil of Sant'Agata fossil marls) which faces south-east and was planted between 1969-2004, Coste di Vergne (soil of limestone marls), which faces south-west, planted in 1995, and the 180° east-west vineyard of La Volta (soil of Sant'Agata fossil marls), planted between 1998-2000. The vineyards are located at 380-480 metres above sea level. Vines are trained with Guyot system and a green harvest usually takes place according to vigour and the climate during the growing season. Sustainable viticulture is used in all the vineyards and there is no irrigation.

VINTAGE

2018 was marked by copious flowering, gradual ripening and one of the latest harvests of the past decade. The rainfall was abundant, especially in May, providing strong water reserves for the growing period. Harvesting of Nebbiolo took place at the end of October. The late harvest meant that the grapes were able to ripen at their own, gradual pace, developing complex varietal characteristics and red-fruit aromas. It is a favourable year for the best exposed sites and for high elevation and well-ventilated vineyards. The wines are fragrant with fine tannins and a balance reminiscent of 2004.

VINIFICATION

Grapes were picked between 13th and 24th October. Vinification was carried out in custom-designed vertical tini, with gentle punch down and rinsing of the cap. Fermentation lasted around 28 and 49 days, with partial submerged cap maceration. Spontaneous malolactic fermentation took place in stainless steel tanks in spring. This Barolo aged for 30 months in large Slavonian oak casks and was bottled in the summer prior to release.

TASTING NOTES

On the nose, there are aromas of redcurrant, cherries, cooked strawberries alongside herbal notes of mint, rosehip, rhubarb, lavender and liquorice. On the palate, it is generous, layered and youthful with ripe tannins and a smooth finish.