



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14.5%
Acidity	5.74g/L
Wine pH	3.44
Bottle Sizes	75cl
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

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 sorted manually at three separate points: directly on the vine, as whole clusters and lastly, as single berries. Vinification was carried out in custom-designed vertical tini, with gentle punch down and rinsing of the cap. Fermentation lasted 58 days, including a submerged cap maceration. Spontaneous malolactic fermentation took place in the spring. The wine was aged for 30 months in large Slavonian casks and was bottled early July.

TASTING NOTES

On the nose, the 2018 Barolo Ravera has generous aromas of cherry, rose petals and baked raspberry alongside orange peel, cedar and herbal hints of mint, lavender and thyme. On the palate, ripe flavours of cassis and blackberries carry through to layered and complex finish.

AWARDS

Decanter World Wine Awards 2022, Silver