



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14.5%
Acidity	5.75g/L
Wine pH	3.41
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

Coste di Rose is a Barolo cru (MGA) located in the Comune di Barolo. It is well-located on the top of the hill, at 310 meters above sea level, above a forest, which keeps the vineyard cool. Soil is dominated by a pure Arenaria di Diano, a Tortonian sandstone that delivers distinctive floral aromatics and a salty minerality. This cru is one of Barolo's best kept secrets, being located right in between Cannubi and Bussia, yet away from the beaten paths.

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

Fruit was hand-picked, destemmed and vinified in custom-designed tini. Vinification lasted 47 days, about 20 of which carried under submerged cap. Spontaneous malolactic fermentation took place in the spring. The wine was then aged in large Slavonian casks for approximately 30 months, until the bottling on the 7th July 2021.

TASTING NOTES

The wine is dark ruby in colour. On the nose, there are intense aromas of cherry and rose with hints of amarena, wild berries, wet stone, mint and thyme. The palate is full-bodied, radiant and expressive with ripe tannins and a long, smooth finish.

AWARDS

Decanter World Wine Awards 2022, Silver