



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vajra
Closure	Natural Cork
ABV	14%
Acidity	6.02g/L
Wine pH	3.38
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Aldo Vajra'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

2019 was marked by two stages: a dry and warm spring followed by a rainy and relatively cool summer. The vintage began slowly with cooler temperatures lasting until February. Spring was sunny, with dry conditions and good water reserves in the soil which stimulated good growth. Warm temperatures continued throughout June, followed by heavy rainfall in July that caused a drop in temperature. Despite a hailstorm in early September, the growing season continued smoothly. The Nebbiolo grapes were picked in mid-October and showed excellent sugar levels and ripeness, producing a resulting wine with structure and great ageing potential.

VINIFICATION

In 2019, Ravera was harvested over two days, on October 12th and 13th. Grapes were sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries. Vinification was carried in vertical tini, with gentle punch down and rinsing of the cap and lasted 28 days, including a submerged cap maceration. Spontaneous malolactic fermentation occurred in the following Spring.

TASTING NOTES

The 2019 Barolo Ravera soars out of the glass with intense red fruit, raspberries, glacial mint and orange zest. The nose is expansive and reveals all the ageing potential of this vintage. Red fruits, flowers, crushed stone fill out the mid-palate, together with the signature salinity and very refined tannins.