



Grape Varieties	<b>100% Dolcetto</b>
Winemaker	<b>Aldo and Giuseppe Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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

Historically, Dolcetto was cultivated on prime land just above the Nebbiolo vineyards. In keeping with this approach, the Vajra family vineyards grow in areas that best showcase the varietal. The grapes are sourced from four of the estate's own vineyards: Coste di Vergne, Fossati and Pascolo in Barolo and Ravera in Novello. The vines are trained using the guyot system and planting dates range from 1982-2002. Soils here are a mix of limestone and marl. Aldo Vaira has followed organic practices since 1971 and all of the estate's vineyards have been certified organic since the 2019 vintage.

## VINTAGE

2023 was subject to some erratic weather but was ultimately defined by a long, even growing season with bud break around mid-March, early flowering, and a late harvest thanks to good diurnal shifts. Grape bunches were loose in structure, which resulted in low yields and very healthy grapes thanks to increased airflow.

## VINIFICATION

As the vineyards are located at a high elevation, and are protected from thermal inversion, the fruit was allowed a longer hanging period for fuller ripening. Fermentation was long and gentle, lasting 12 to 18 days on average. The wine was then racked twice prior to malolactic fermentation, which took place in stainless-steel vats. Ageing took place in stainless-steel vats only, to preserve the varietal freshness.

## TASTING NOTES

This Dolcetto d'Alba is a vibrant deep purple in colour. The nose opens with notes of rose petals, raspberry, cassis, and sweet spices. The palate is vibrant and refreshing with a delightful balance of fruitiness and tannins. Flavours of raspberry, violet, red and blackcurrant carry through the finish.