



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo and Giuseppe Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3</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

The 'Bricco delle Viole' vineyard is located at an altitude of 400-480 metres above sea level in the commune of Barolo and covers 4.79 hectares. Here, the soil is pure Marne of Sant'Agata fossili. It is one of the highest vineyards in Barolo, meaning it sits above the fog and enjoys the earliest sunrise and latest sunset in the area. Some of the vines were first planted in 1949 and yield less than 30 hectolitres per hectare. The high altitude and long ripening season gives these wines an aromatic complexity and richness that is lacking in lower vineyards.

## VINTAGE

The 2020 vintage was truly remarkable, and one of the longest in recent years. The season started with an on-time bud break and abundant flowering. This set the stage for gorgeously perfumed and dominating wines. Rainfall in July resulted in a less regular fruit set, but also created cooler temperatures which prompted the extra long growing season which was what allowed the fruit to develop outstanding aromatics.

## VINIFICATION

In 2020, the fruit for this wine was harvested over three days on October 7th, 10th, and 13th. Grapes were sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. A traditional vinification was carried in custom-designed vertical tini, with gentle punch downs and rinsing of the cap, followed by an extensive period of maceration under submerged cap. This lasted 57 days. Malolactic fermentation occurred in stainless steel the following spring.

## TASTING NOTES

Ruby red with garnet reflections, this wine has an enticing nose of violet, dried rose petals, cherry and blood orange. The palate is elegant with great energy and youthful tannins. The finish is long lasting with lingering flavours of wild cherries and a subtle minerality.