



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14%
Acidity	6g/L
Wine pH	3
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, 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

The grapes for this wine are grown in the township of Barolo in three different vineyards: Fossati (soil of Sant'Agata fossil marls) which faces south-east and was planted between 1969-2004, Coste di Vergne (soil of limestone marls), which faces south-west, planted in 1995, and the 180° east-west vineyard of La Volta (soil of Sant'Agata fossil marls), planted between 1998-2000. The vineyards are located at 380-480 metres above sea level. Vines are trained with Guyot system and a green harvest usually takes place according to vigour and the climate during the growing season. Sustainable viticulture is used in all the vineyards and there is no irrigation.

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

The harvest took place by hand between the 1st and 14th of October. The grapes were sorted manually three times: once directly on the vine, once as whole clusters on the sorting tables and finally as single berries after destemming. Vinification took place in custom vertical tanks, with delicate punch downs and pump-overs. The average maceration on skins was 27 days, though some tanks were on skins for up to 60 days, as tanks are tasted every day to judge the quality of tannins being extracted. Spontaneous malolactic fermentation occurred in stainless steel during the following spring. The wine was aged for 26 months in large Slavonian oak casks, ranging from 40 to 75 hectoliters in size. Bottling took place on July 10th 2023.

TASTING NOTES

This Barolo opens with a rush of fresh cherries, roses, and nuances of crushed stones. The palate is well balanced, with notes of raspberry and orange zest with refined tannins and lingering complexity.