



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14%
Acidity	5.6g/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

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

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

Fruit was hand-picked on October 1st, destemmed and vinified in custom-designed vertical tini. Vinification lasted 39 days, including submerged maceration. Spontaneous malolactic fermentation took place in the spring. The wine was then aged in large Slavonian casks for approximately 28 months, until bottling on July 10th 2023.

TASTING NOTES

The 2020 Barolo Coste di Rose is elegant and finessed, with notes of hibiscus, red berries, black cherries, mint, white pepper and sweet spices. The palate presents youthful tannins with delicate floral nuances.