



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.5g/L
Acidity	5.65g/L
Wine pH	3.1
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 MGA Bricco delle Viole is the highest vineyard in the region, planted on pure Marne of Sant'Agata fossili between 400 and 480 metres above sea level. Located on the western ridge of the village, it is the closest Barolo site to the Alps and rises above the morning fog. The cru's name, "Hill of Violets", references the early-blooming flowers that thrive here, thanks to the vineyard's ideal southern exposure. The elevation and aspect ensure that 'Bricco delle Viole' receives the first sunrise and last sunset of each day. These conditions, combined with a pronounced diurnal range and vines planted in 1931, 1949, and 1968, produce a deeply expressive Barolo.

VINTAGE

2021 has been hailed as an excellent vintage that created remarkable wines. Despite spring frosts and summer hailstorms, the growing season was generally optimal and dry, resulting in a late harvest of high-quality, perfectly ripened fruit. All the grapes had an abundance of acidity and good phenolics, and a shortage of nitrogen in the fruit allowed for some of the longest and most gentle fermentations in recent years.

VINIFICATION

Harvest took place in mid-October, and the fruit went through three rounds of sorting, both in the vineyard and winery. The final sorting occurred post destemming, where only the best single berries were selected for vinification. Fermentation occurred in custom-designed vertical tini, followed by a long skin maceration of up to 51 days. Spontaneous malolactic fermentation occurred in stainless steel the following spring.

TASTING NOTES

The 2021 'Bricco delle Viole' has a nose brimming with layers of violets and crushed flowers, dark red fruits, incense and balsamic tones. The palate is deep and silky with integrated tannins, defined by notes of red fruits, blackcurrant, eucalyptus, and a long, mineral finish.