



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.6g/L
Acidity	5.5g/L
Wine pH	3.2
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 the Barolo 'Albe' hail from three single-vineyards: 'Fossati', 'Cote di Vergne' and 'La Volta'. 'Fossati' was planted between 1969 and 2004 on soils of Sant'Agata fossil marls and faces south-east, while 'Coste di Vergne', which was planted in 1995 on limestone marl, faces south-west. The vineyard of 'La Volta', planted between 1998 and 2000, shares the same soils as 'Fossati' but with an 180° east-west exposure. All three vineyards are guyot-trained and planted between 380 and 480 metres above sea level.

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 61 days. Spontaneous malolactic fermentation occurred in stainless steel the following spring, giving the wines a softer texture on the palate.

TASTING NOTES

This wine is garnet red in colour, with crushed floral notes on the nose. The palate is vibrant, displaying notes of rose petals, fresh strawberries and raspberry, tobacco, and orange peel. The long finish is complemented by smooth, velvet tannins.