



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo and Giuseppe Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.25</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

'Ravera' is a vineyard (MGA) located in the southwest of the region, running north to south across the communes of Barolo and Novello. The soil here is a mix of iron-rich clay and sand that is uncompacted, offering good permeability and drainage. This translates into a very vibrant yet dense wine that promises evolution over time. The vineyard has been farmed by Vajra since 2001, yet until 2008 it only produced Langhe Nebbiolo. Today, 'Ravera' produces a Barolo with fine aromas, sapid flavour and great complexity.

## 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 occurred over three days, on October 11th, 15th, and 16th. The fruit went through three rounds of sorting, both in the vineyard and winery, with the final sorting 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 55 days. Spontaneous malolactic fermentation occurred in stainless steel the following spring. The final wine was aged for 26 months in large Slavonian oak casks (25 and 50 hectolitres) before being bottled on July 26th 2024.

## TASTING NOTES

The 2021 Barolo Ravera's nose is defined by red fruit, white pepper, blackberry, red candy, and cedar. The palate is full and generous, with flavours of wild berries, black currant, crushed stone, and a noticeable mineral edge through the mid-palate.