



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo and Giuseppe Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.2</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

'Coste di Rose' is a vineyard (MGA) planted at 310 metres above sea level, between the 'Cannubi' and 'Bussia' sites. A forest is located just above the vineyard, providing an additional moderating influence that ensures a cool, even temperature. The soil here is dominated by pure Arenaria di Diano, a type of Tortonian sandstone that delivers distinctive floral aromatics and a salty minerality.

### 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 between October 12th and 14th, with the fruit destemmed into custom-designed tini. Post-fermentation, the wine underwent extended skin-maceration via a submerged cap, with gentle punch-downs and pump-overs, for a total of 54 days. Spontaneous malolactic fermentation occurred the following spring. The wine was then aged for 26 months in large Slavonian oak casks of 25 and 40 hectolitres, before bottling on June 25th, 2024.

### TASTING NOTES

The 2021 Barolo 'Coste di Rose' has an elegant, expressive nose defined by notes of crushed flowers, candied cherry, mint and rosehip. The palate has fine, chiselled tannins and savoury notes alongside a long, complex finish.