



Grape Varieties	<b>100% Nebbiolo</b>
Winemaker	<b>Aldo Vajra</b>
Closure	<b>Natural Cork</b>
ABV	<b>18%</b>
Bottle Sizes	<b>75cl</b>

## PRODUCER

Aldo Vajra'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 this wine are grown in three different vineyards in the commune of Barolo. The name Nebbiolo comes from the Italian 'nebbia' meaning fog and refers to the weather at the time of the harvest. Nebbiolo is always the last grape to be picked in Piemonte and harvest can be as late as the end of October/beginning of November, when the weather starts to get cold and autumnal.

## VINIFICATION

Barolo Chinato began in Piemonte at the end of the 19th Century and quickly became popular as a medicinal wine. The Vajra Barolo Chinato calls for a natural infusion of China Calissaja bark, quinine in English, camomile and gentian together with about ten other aromatic herbs. After a 20-day, 30°C maceration, the wine has pure grape spirit added to it then goes into the traditional oak botti where it matures for at least two years.

## TASTING NOTES

The Vajra Barolo Chinato is a fine example of this traditional Langhe wine and is deep garnet in colour, with an opulent, heady perfume, full of spice and aromatic herbs. On the palate it is velvety-smooth with a hint of sweetness, a distinctly bitter twist in the amaro style and a lovely full-bodied, rounded character. The finish is bitter-sweet and aromatic.