

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2016

“Bricco delle Viole is the vineyard that taught us patience and naturally guided the style of our craft.”

Aldo Vaira

DESCRIPTION: Among the historical vineyards of Barolo, Bricco delle Viole is the highest and the closest to the Alps. It rises from 400 to 480 meters above the sea level, on the Western ridge of the village. Its name, “Hill of Violets”, originates by the flowers that here blossom early due to the perfect south exposure. Up above the fogs, Bricco delle Viole enjoys the earliest sunrise and the last sunset every day. Thanks to its vines dating back to 1949, a dramatic diurnal temperature range and this pure light, Bricco delle Viole generates a sophisticated and profound Barolo DOCG of bright aromatics, chiseled tannins and subtle minerality. 2016 is a vintage that perfectly suits this high elevation vineyard: the longer season exalted the floral lift and the minerality that is so typical of this cru.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Bricco delle Viole MGA, Comune di Barolo.

GROWING: In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and “recipe-free” attention.

VINTAGE: 2016 was a beautiful, classic vintage. Locals called it “a farmer’s year” for what is a very rare combination of high quality, purity of aromatics and generous crop. After a mild winter, temperatures dropped in March with a lot of rain that enriched the water reserves. Flowering was abundant thanks to the gentle weather conditions, shaping the vintage into one of lift and energy over concentration. Night temperatures remained low throughout the Spring, and phenological ripening was delayed until the very end of the summer. It will be reminded as one of the longest-lasting vintages of recent days, with picking starting in September and well into late October, similarly to 2004, 2008 and 2013.

HARVEST AND WINEMAKING: Bricco delle Viole is one of the last vineyards to be picked, usually around mid of October. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Vinification is traditional, and is carried in custom-designed vertical tini, with gentle punch down and rinsing of the cap, followed by an extensive period of maceration under submerged cap (cappello sommerso). Malolactic in stainless steel, the following spring.

AGING: Barolo DOCG Bricco delle Viole is aged in large Slavonian casks, mostly 25 and 50 hectoliters. Aging varies between 30 and 42 months and was of almost 32 months in 2016. Raking is an individual choice, cask by cask. 2016 was bottled on July 30th, 2019.

TASTING NOTES: 2016 Barolo DOCG Bricco delle Viole is one of the most complex wines we have released lately. Profound floral perfumes and minerality come out vividly, red and dark berries, sour cherry, lavender and graphite dominate the nose together with gentle scents of violet petal, rose bud and a hint of pine. 2016 Vintage reaches a beautiful balance of structure, aromatics and richness with a fresh finale.

Azienda Agricola G.D. Vajra

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