

G.D.VAJRA

BAROLO



BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2017

“ 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 sea level, on the Western ridge of the village. Its name, “Hill of Violets”, originates from the flowers that blossom early here 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.

2017 is a vintage that shows many nuances of this vineyard: the wine is incredibly layered yet defined by a core of aerial elements, still youthful and introverted yet disclosing a beautiful harmony.

VARIETAL: 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. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests.

VINTAGE: The 2017 Barolos are profound and characterized by a core of red fruits, acid spine and refined tannins that set the wines for the long haul. In Europe, this was recorded as the lowest yielding vintage since 1947, due to a combination of spring frost and summer droughts. The outcome is surprising, due to the combination of limited intake of potassium in the fruit and cool nights throughout the season, with an almost perfect September. After a mild winter with little snow and an anticipated vegetative development, temperatures brutally dropped between April 19th and 21st, with frost across Europe that luckily spared our vineyards. Starting in May, the weather turned stable. Days were hot but the nights cooler than in 2003 and 2011. The strong diurnal drop of temperature preserved the vines from water stress, despite little or no rainfalls. By early September, night temperatures dropped even further, enhancing phenolic ripening while slowing down sugar accumulation. Average time between bud break and ripening was 185 days. According to the Consorzio Langhe, ‘hot’ vintages last 170 days and ‘late’ vintages 200 days.

HARVEST AND WINEMAKING: In 2017, Bricco delle Viole was harvested between September 30th and October 7th. The traditional vinification was carried in custom-designed vertical tini, with gentle punch down and rinsing of the cap. It lasted an average of 58 days, with an extensive period of maceration under submerged cap (cappello sommerso). Spontaneous malolactic fermentation in stainless steel, the following spring.

AGING: The 2017 Barolo Bricco delle Viole aged for 25 months in large Slavonian casks of 25 and 50hL. It was bottled on July 15th 2020.

TASTING NOTES: The 2017 Barolo Bricco delle Viole is incredibly layered. The signature nose of purple florals, raspberry and small red fruits is interlaced with tones of rose, rhubarb, toffee apple and incense. Whiffles of marasca cherry, white truffle, Dimbula tea, lavender and anise also appear with air. In the palate, the wine is poised and classy, showing a core of red fruits supported by refined tannins and minerality. As balanced and expressive as it already tastes, the 2017 Bricco delle Viole promises a fantastic evolution ahead.

Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia - www.gdvajra.it