

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2018

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

Aldo Vajra

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 and -now- 1931, 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.

2018 is a vintage that shows many nuances of Bricco delle Viole: beyond the signature verticality of this site, the wine offers high tones laced with mineral nuances and plenty of energy and youth.

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 2018 vintage was marked by copious flowering, gradual ripening and one of the latest harvests of the past decade.

The rainfall was abundant, especially in May, and the dedication and commitment in the vineyards were equally exceptional. We worked a lot by hand, so as not to compact the land, and we waited all the time necessary, harvesting the Dolcetto at the end of September and the Nebbiolo for our Baroli at the end of October. A lot of tenacious work and a scrupulous selection of the bunches gifted us beautiful, tasty grapes, with deliciously scented fruit and a juice that reddened when pressed. This is a particularly favorable year for the best exposed sites and for high elevation and well ventilated vineyards. All the wines are fragrant, deliciously aromatic, with fine tannins and a balance reminiscent of 2004. Like all late vintages, the 2018 Barolos require patience, yet offer gorgeous drinkability today already.

HARVEST AND WINEMAKING: Bricco delle Viole is one of the last vineyards to be picked. In 2018, fruit was picked over multiple days between October 14th and 23rd. Grapes were 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: The 2018 Barolo Bricco delle Viole aged in large Slavonian casks of 25 and 50hL for around 30-42 months. It is usually bottled in the summer before the release.

TASTING NOTES: The 2018 Barolo Bricco delle Viole shows the signature verticality of its vineyard. The wine is beautifully layered and - while restrained as it's always the case in the youth of Bricco delle Viole - it also shows a complexity of layers with purple flowers, sweet spices and mineral tones. The palate is noble, with a refined acid spine and profound tannins that promise a long aging potential.

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