

# G.D.VAJRA

## BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### BRICCO DELLE VIOLE 2019

“ 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, thanks to the perfect south exposure. Up above the fogs, Bricco delle Viole enjoys the earliest sunrise and the last sunset every day. Thanks to this pure light, a dramatic diurnal temperature range and the age of its vines dating back to 1931, Bricco delle Viole generates a profound Barolo of bright aromatics, chiseled tannins and subtle minerality. 2019 is a vintage that shows many nuances of Bricco delle Viole: beyond the signature verticality, the wine offers high tones laced with mineral nuances and plenty of energy and youth. Balanced, still quite introvert, like a watercolor drop that spreads on canvas slowly over time.

**VARIETY:** 100% Nebbiolo.

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

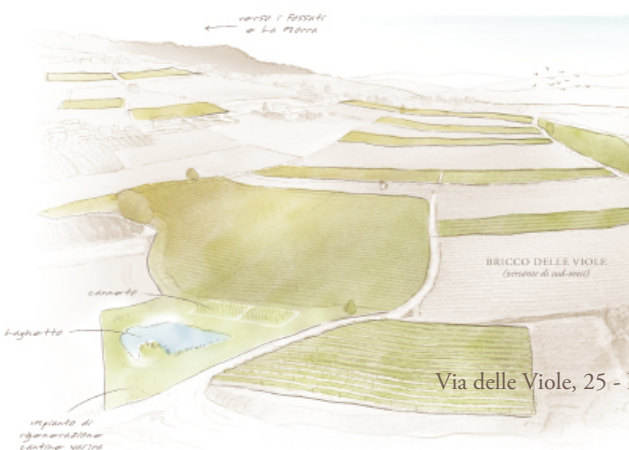
**GROWING:** In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and “recipe-free” attention. 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:** 2019 was marked by an early bud break, late flowering and a slow and progressive ripening. These elements turned the vintage into one of the longest and latest of the decade. Early winter snows and moderate rain falls throughout the year preserved the water reservoirs and laid the conditions for a balanced phenolic ripening. Thankfully, the Langhe were spared from both the April frost and the dramatic heat of late June. A severe hailstorm hit some vineyards on September 5th. Low yields since flowering, slow ripening, late harvest, excellent phenolic maturity and a great acidity spine: it all reminds of 2013. We foresee the potential for a truly remarkable vintage.

**HARVEST AND WINEMAKING:** Bricco delle Viole is one of the last vineyards to be picked. In 2019, fruit was picked between October 11th 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. A traditional vinification was carried in custom-designed vertical tini, with gentle punch downs and rinsing of the cap, followed by an extensive period of maceration under submerged cap (cappello sommerso). It lasted up to 31 days. Malolactic fermentation occurred in stainless steel the following spring. The wine was bottled on July 27th, 2022.

**AGING:** 28 months in large Slavonian casks of 25 and 50 hectoliters. Bottled on July 27th 2022.

**TASTING NOTES:** Ruby red with garnet reflections. On the nose, 2019 Barolo Bricco delle Viole is beautifully layered: violet flowers, marasca cherries, candies and wet stones all grace this effusive and evocative Barolo. The palate reveals the signature verticality of Bricco delle Viole combined with an incredible complexity, and expands with velvety tannins and a profound finish.



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