

G.D.VAJRA

BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2020

“ 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, 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.

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: 2020 is a truly remarkable vintage and one of the longest of the decade. It started off with an anticipated bud break and slowed down throughout spring and summer, resulting in a late harvest.

An abundant flowering, from May 12th, set the stage for perfumy, aerial and red-tone dominated wines. Numerous rainfalls, well into July, resulted in a less regular fruit set, much more work in the vineyards, but also milder temperatures, leading to an estimated vegetative cycle of 213 days.

Great aromatics, varietal authenticity and gorgeous tannins are the signatures of 2020.

HARVEST AND WINEMAKING: In 2020, fruit was harvested over three days, on October 7th, 10th and 13th.

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) that lasted 57 days.

Malolactic fermentation occurred in stainless steel in the following spring.

AGING: 28 months of aging in large Slavonian casks of 25 and 50 hectoliters. Bottled on July 12th 2023.

TASTING NOTES: 2020 Bricco delle Viole is a wine of finesse and mystery. Enticing nose of blue violets, dried rose petals, kirsch, blood orange. The palate is elegant, driven by tapered energy and youthful tannins that promise a very long aging potential.

Long lasting finish upholstered with whiffs of cherry, wild berries and a subtle minerality.

FORMAT AND CLOSURE: 0,75L and 1,5L, cork.



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