

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

PINOT NERO 2014

Ampeloscio Vajra



“ When I started making Pinot Noir, I rediscovered gestures of my grandfather in the cellar. A wealth of experience, which from Pinot Noir, I began to pass down to the other wines. ”

Aldo Vaira

DESCRIPTION: We know that when one door closes, another one opens. The prohibition of planting Nebbiolo at an altitude of 497 meters, made the desire blossom to confront ourselves with a delicate variety like Pinot Noir. The result is a humble tribute to Pinot, in Piedmont style and limited production.

VARIETY: 100% Pinot Noir, partly clonal selection and partly massal selection.

VINEYARD AND TERROIR: From the highest part of the Bricco delle Viole, also called Bricco di Vergne, between Barolo and La Morra. Here, the eye oversees the Alta Langa to the East and Monviso on the West.

VINTAGE: Fresh vintage and extremely slow ripening, which allowed us to capture the expression of terroir and minerality of all varieties. A mild winter and an early spring, with early vegetative growth. The summer was characterized by good water retention in the soils and cool breezy nights. Very late harvest.

TASTING NOTES: With an intense and bright color, the Pinot Nero 2014 is fresher than the previous vintage. The rich structure is accompanied by great delicacy and aromatic finesse, playing with the dominant note of marasca cherry. Being savory, it surprises with its persistent and deep aroma range.

CURIOSITY:

- The vineyard was planted in 1999, but the first vintage bottled dates 'only' to 2006.
- Between 2006 and 2011, the wine was labeled as Langhe Rosso PN Q497, where Q indicated the elevation of the vineyard.
- Vajra with his modesty does not like to show his Pinot. You should ask for it anyway... there could still be a bottle hidden somewhere.