

G.D.VAJRA

BAROLO



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2014

Selezioni di Vigneto

“ 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 the sea level, on the Western ridge of the village. Its name, “Hill of Violets”, originates by the flowers that here blossom early 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 of bright aromatics, chiselled tannins and subtle minerality.

VARIETY: 100% Nebbiolo.

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

VINTAGE: 2014 vintage unrolled like the best action movies: it was no game for the weak hearts, but ended great. Abundant rainfalls and low temperatures were the norm throughout the season, with snow on the mountains at low altitudes throughout the summer. Alas, the season had an early start due to the gentle Spring, and lenthened more than usual thanks to a a wonderful, dry Indian summer that lasted till October, with important diurnal temperature drops. Three hailstorms between July and August all spared the Vajra vineyards. The long, yet mild, season allowed late-ripening varietals like Nebbiolo, Freisa, Barbera to deliver wines of finesse, with extremely pure red tones and silky tannins. In a recent survey, Alessandro Masnaghetti grouped 2014 among the ‘Late harvest’ along with 2001 and 2010, as opposed to ‘Very late harvests’ such as 2004, 2008, 2013, 2016.

HARVEST AND WINEMAKING: Bricco delle Viole was picked starting October 7th. Grapes are sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries after destemming. Vinification is made in custom-designed vertical tini, with gentle punch down and rinsing of the cap. Maceration lasted 50 days, including cappello sommerso (submerged cap) for 15 to 20 days. Malolactic in stainless steel, the following spring.

AGING: Aging is very specific according to the vintage, and may last between 30 and 42 months. Bricco delle Viole is aged in large Slavonian casks, ranging from 25 to 50 hectoliters. Two rakings usually occur in the first and second summer of the aging.

TASTING NOTES: 2014 is one of the most thrilling recent releases of Bricco delle Viole. Perfumes are lifted and red berries dominate the nose together with gentle scents of violet petal and rose bud. Palate is translucent and full of energy, with very refined tannins and outstanding purity.

TRIVIA:

- The name Bricco delle Viole comes from the fact that in ancient times violets were the first flowers to blossom here.

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