G.D.VAJRA
BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2015

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 diuturnal 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: 2015 is a thrilling vintage of rich yet vibrant wines. Winter was very snowy, and mild temperatures since the month of February lead to an early bud break. By flowering, which took place in the middle of May, the season was about 10 days ahead of norm. More rain fell between end of May and early June, and this was a great help for the vines to overcome a very hot month of July. 2015 was a gentle vintage with very healthy fruit, and the loss of production is mainly due to sporadic, very brutal hailstorms (starting May 8th), and to the summer heat. Harvest was slightly anticipated and fruit quality great across the board, from the white to the red varietals.

HARVEST AND WINEMAKING: Bricco delle Viole is one of the last vineyards to be picked, usually around mid of October. 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 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: 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: 2015 Bricco delle Viole is one of the most intellectual wines we have released lately. Floral perfumes and minerality come out vividly, where red berries and sour cherry dominate the nose together with gentle scents of violet petal, rose bud and a hint of pine. Palate is succulent 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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