

G.D.VAJRA

BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRICCO DELLE VIOLE 2022



“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, 1949 and 1968, 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: The year started with dry weather and warm daytime temperatures. By March, the water table was partially restored due to snow and rainfall in the mountains. Budbreak began on March 25th and the following two months saw a succession of gentle rainfall as well as very severe hailstorms that our vineyards luckily avoided. After a progressive flowering, warm weather settled in early June and lasted through the summer. Once September came around, the temperature dropped, resulting in ideal conditions for the Nebbiolo harvest. Picking started on August 16th and was completed by October 14th. 2022 was a great reminder of how beautifully resilient vines are, and resulted in low yields yet vibrant, flavorful and juicy wines.

HARVEST AND WINEMAKING: In 2022 the fruit for this was picked between the 5th and 12th of October. Grapes were sorted manually three times: directly on the vine, as whole clusters on the sorting tables and lastly as single berries after destemming. Vinification was carried out in custom-designed vertical tini, with gentle punch down and pump-overs. Maceration was very long, lasting 49 days with submerged-cap. Spontaneous malolactic fermentation occurred in stainless steel during the following spring.

AGING: 22 months of aging in large Slavonian casks of 25 and 50 hectoliters. Bottled on 20th May 2025.

TASTING NOTES: The 2022 Bricco delle Viole shines with a vibrant, intense garnet red. The nose is deeply perfumed, noble and magnetic. Layers of violets, macerated wild roses and ripe strawberry intertwine with red and dark cherry, blueberry, a touch of mint, white truffle, star anise and wild fennel. With time, this high-pitched bouquet deepens into notes of crushed stone and a hint of tamarind. On the palate, the wine is monumental yet remarkably elegant. Dense aromas of violet and cherry merge with a dark mineral edge, touches of orange, wild fennel and a subtle saline note. The tannins are refined, appearing and receding like the weave of a tapestry. The finish is enduring, lingering gracefully into the next sip.

FORMAT: 0,75L, 1,5L and 3L.

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