

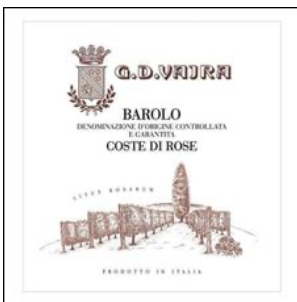
## G.D. Vajra 2017

Following on from this morning's release of the rare and collectable Luigi Baudana wines which we highly recommend, now is the turn of G.D. Vajra, produced by the same winemaking team.

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 labour 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.

The Vajra family produced a bevy of stellar wines from both their estates, G.D. Vajra in Barolo and Baudana in Serralunga. The 2017s are deep, fleshy and impeccably balanced. All of the 2017s were fermented in steel, where they spent 50-60 days on the skins, including submerged cap maceration at the end. Aging was done mostly in cask, with some smaller neutral oak barrels.

"Most of our work in the vineyard is done by June," Aldo Vajra told me. "What vines don't like are sudden changes, so we try to do most of our work early. It's not just the heat that is an issue, but also direct sunlight on the berries. In 2017 we left a little more fruit on the vine in order to maintain freshness and delay harvest as much as possible." **Antonio Galloni**



### 2017 Barolo Coste di Rose

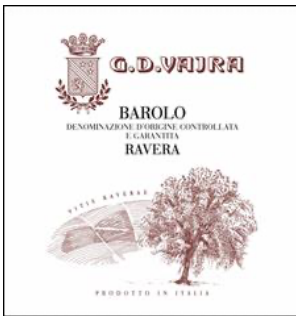
£270 c/s In Bond – 7 cases available (6 bottles per case)

*Coste di Rose is a small MGA in Comune di Barolo. It is located on a steep slope that arises from Bosco della Fava and descends swiftly towards the border with Monforte d'Alba. The greatest emotion is the one you feel when reaching the top of the vineyard: a five-meter tall dune of pure Arenarie di Diano stands out there, as the witness of the unique soil composition of Coste di Rose. These sands provide Barolo DOCG Coste di Rose with its distinctive character: tones of cherry and rose petals, mint and sweet spices, a silky tannin and a juicy sip.*

2017 Coste di Rose is a very seductive wine right out of the gate. Cherries and roses burst on the nose, with hints of amarena, red hard candy, wild berries, wet stone, mint and thyme. The palate is radiant and expressive, with all of the signature elements of Coste di Rose in nice evidence: the ethereal character, the saline, up-front tannic structure, and further whiffles of roses and cherries in the finish.

The 2017 Barolo Coste di Rose is pretty, supple and inviting. Some of the tannins need to resolve, but this is a young Barolo after all. The Coste di Rose doesn't have the sensuality of the Albe or the pedigree of the Viole, but it nevertheless has so much to give. Crushed flowers, sweet red berry fruit, mint, crushed rocks and sage are some of the many notes that linger. I won't be surprised if the 2017 is even better than this note suggests once it softens a bit.

**93 Points, Antonio Galloni**



**2017 Barolo Ravera**

**@ £345 c/s In Bond** – 7 cases available (6 bottles per case)

*Ravera is the most important single vineyard in Comune di Novello. It grows on a very complex underground where marls of Tortonian origin mix with sandstones and clays of the Serravallian period. Our parcels are located in the most southern amphitheater, between 320 and 340 meters above sea level. This is a terroir that delivers bright aromatics and unrestrained power. 2017 is a vintage that combines ample expressivity in its youth with terrific aging potential.*

***“The 2017 (Ravera) is going to be fascinating to follow. Today, it is just breathtaking. That’s all there is to it.” Antonio Galloni***

The aromatics of 2017 Barolo Ravera are an intricacy of red tones, with cherry, rose petals, baked raspberry alongside with orange peel, cedar, korla pear and herbal whiffles of mint, lavender, thyme, oolong tea. The palate is characterized by a zing of iron tones and the mid-palate volume that are such a signature of Ravera, with silky tannins and a profound and long finish.

The 2017 Barolo Ravera is gorgeous right out of the gate. I am so impressed with its depth and pedigree. Rose petal, sweet red berry fruit, lavender, spice and dried herbs are all finely delineated in a Barolo of tremendous presence. Orange peel, cinnamon and cedar develop later, adding shades of dimension. Time in the glass brings out the wine's stature and power. The 2017 is going to be fascinating to follow. Today, it is just breathtaking. That's all there is to it. **95 Points, Antonio Galloni**



**2017 Barolo Bricco delle Viole**

**@ £380 c/s In Bond** – 7 cases available (6 bottles per case)

**@ £155 per Magnum In Bond** – 6 magnums available (OWC/1)

*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 here 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 DOCG of bright aromatics, chiseled tannins and subtle minerality. 2017 is a vintage that shows many nuances of this vineyard: the wine is incredibly layered yet defined by a core of aerial elements, still youthful and introverted yet disclosing a beautiful harmony.*

***“The 2017 Bricco delle Viole is one of the clear stand outs of the year.” Antonio Galloni***

The 2017 Barolo Bricco delle Viole is incredibly layered. The signature nose of purple florals, raspberry and small red fruits is interlaced with tones of rose, rhubarb, toffee apple and incense. Whiffles of marasca cherry, white truffle, Dimbula tea, lavender and anise also appear with air. In the palate, the wine is poised and classy, showing a core of red fruits supported by refined tannins and minerality. As balanced and expressive as it already tastes, the 2017 Bricco delle Viole promises a fantastic evolution ahead.

The 2017 Barolo Bricco delle Viole is classy and elegant to the core. Medium in body and wonderfully translucent, the 2017 captures all of the finesse of this site. Naturally, the 2017 also shows the ripeness of the year, but it retains its sublime sense of poise. The 2017 Bricco delle Viole is one of the clear stand outs of the year.

**95 Points, Antonio Galloni**

*Offered subject to remaining unsold and final written confirmation.*

*Delivery will be charged at cost.*

*Wines to be shipped autumn 2021.*