

# VAJRA WINEMAKER'S LUNCH

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## VAJRA WINE LUNCH Tuesday 7th November at 12PM

The GD Vajra estate is found in Vergne, the highest village of Barolo in north-west Italy, where the vineyards sit at an altitude of up to 400 metres. The estate is named after Giuseppe Domenico Vajra, who founded the estate in 1972, using vineyards that had been in the family since the 1920s.

The estate is now run by his Giuseppe's son Aldo who, with the help of his wife Milena and their children, tends all 40 hectares of vines. The elevated growing conditions here mean that grapes ripen later than in nearby vineyards, but possess an innate elegance as a result. The dry micro climate also results in relatively small yields helping to ensure grapes of excellent quality.

10 of the 40 hectares are planted with nebbiolo for Aldo's Barolo, located in such prized vineyards as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. Here the soil is rich in calcareous marl, with rocky outcrops, giving fragrant and particularly long-lived wines.

Join Giuseppe Vajra for lunch on Tuesday 7th November.

Head Chef Stuart Cauldwell has created a feast to pair with these iconic Vajra wines:

Langhe Riesling 'Petracine' 2016  
Barbera d'Alba 2015  
Langhe Nebbiolo 2016  
Barolo 'Le Albe' 2013  
Moscato d'Asti 2016

Tickets for this winemaker's dinner are £95 per person (incl. service)  
contact [events@roast-restaurant.com](mailto:events@roast-restaurant.com) for more information