

G.D.VAJRA

BAROLO

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2023

“ Aldo says that Barbera is the wine that is most like my character. A hint of curiosity and patience that sees it blossom to reveal itself in pure and rich personality. ”

Milena Vaira

DESCRIPTION: Our Barbera d'Alba is a joyous wine, graced by the complexity that arises from blending different terroirs. The long and gentle maceration is followed by a delicate aging so as to express the varietal fragrance and perfumes.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: Blend of estate vineyards growing on a wide range of terroirs.

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: 2023 is shaping to become a lovely vintage in Barolo, despite the erratic weather that hit east of the Langhe and in many regions across Italy. The year features some markers of classicism: a long phenolic season - starting with early bud break around mid of March- early flowering and a late harvest blessed by good diurnal shifts. Clusters were loose since flowering, which resulted in low yields and very healthy grapes. We expect this to be a vintage of good density, vibrant energy and beautiful structure.

HARVEST AND WINEMAKING: In 2023, the fruit was harvested between September 25th and October 15th. Parcels were fermented individually, with long skin contacts up to 25-28 days and selected submerged caps.

AGING: The 2023 Barbera d'Alba aged for approximately 5 months in stainless steel and was bottled on March 8th, 2024.

TASTING NOTES: The 2023 Barbera exhibits a brilliant purple hue. On the nose, this wine is a celebration of freshness, bursting with aromas of red berry juice, roses, and fresh plums, each wave adding to its vibrant energy. The palate is both crisp and juicy, offering a delightful drinking experience. It layers flavors of sweet red and black cherries, spices, and fresh dark berries, culminating in a sense of aromaticity that defines the 2023 vintage.

FORMAT & CLOSURE: 0,75L and 1,5L, cork.



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