

G.D.VAJRA

BAROLO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2023



“ If only people knew how good Dolcetto is, how easy to digest, human, they would drink it every day. ”

Aldo Vaira

DESCRIPTION: Once upon a time, Dolcetto was cultivated in prime land, just above Nebbiolo vineyards. At Vajra, we remain loyal to this approach and keep farming it in places of true vocation so as to pay homage to this wonderful, often overlooked heritage of Piemonte.

The 2023 vintage is simply lovely, with fresh floral and fruity tones emerging from the glass, enticing varietal character and energy.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Estate vineyards ranging between 25 and 60 years old.

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: As the vineyards are located at high elevation, thus protected from thermal inversion, they allow for a longer hanging period and a gentler phenolic ripening. In 2023, we picked the grapes between September 19th and 28th. Vinification lasted between 12 and 18 days on average. The wine was racked twice prior to malolactic fermentation, which also took place in stainless-steel vats.

AGING: The wine was aged for 4 months in stainless-steel only, to preserve all of its freshness and brightness, and bottled on April 5th 2024, during the Spring waning moon.

TASTING NOTES: The 2023 Dolcetto d'Alba reveals a bright purple hue. The bouquet is expressive and aromatic, with rose petals, raspberry, cassis and a hint of sweet spices. The palate is vibrant, refreshing, offering a delightful balance of fruitiness and soft tannins, with raspberry, violet, red and black currant. This Dolcetto blossoms with all kinds of food pairings.

FORMAT&CLOSURE: 0,75L, cork.



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