

# G.D.VAJRA

## BAROLO



## LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

FREISA KYÈ® 2022

“ **Kyè: the sun or the moon? To us, this is the seduction of Freisa, a wild, untamed grape.** ”

Milena & Aldo Vaira

**DESCRIPTION:** In 2004, Freisa was discovered to be the closest relative to Nebbiolo. This explains the noble structure and allure of the variety and its deep bonds with Piemonte and its people. Kyè means ‘who is?’: an expression of surprise for this dry Freisa, first produced in 1989.

**VARIETY:** 100% Freisa.

**VINEYARD AND TERROIR:** Kyè is produced with two parcels, one adjacent the winery, planted in 1980 with massal selections, and one growing since 1998 on alluvial soils, proving for a wonderful layer of minerality to this wine.

**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 extremely 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, Freisa was picked between September 20th and 21st. Grapes are sorted manually three times as customs at Vajra: directly on the vine, on whole clusters and as single berries after destemming. Fermentation lasted for approximately 30 days and was followed by spontaneous malolactic fermentation.

**AGING:** Very gentle aging in a stainless steel barrel for 4 months and in Slavonian oak for 2 months. Bottled on July 13th, 2023.

**TASTING NOTES:** The 2022 Langhe Freisa Kyè presents a rich and articulated nose, with rose petals, wild strawberry, kirsch and a wiffle of spices. The fine tannins are wrapped by layers of floral elements, fresh blue fruits, violet and rose hip, white pepper and clove, with a beguiling combination of depth and energy.

**FORMAT AND CLOSURE:** 0,75L, cork.

# Kyè

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