

G.D.VAJRA

BAROLO



PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA FREISA 2022

DESCRIPTION: Those familiar with our tasting room, may remember our small collection of ancient bottles. One, in particular, stands out. It has a thin, elongated neck, irregular, hand blown brown glass and a squared bottom. The stained ivory label is framed in Azzurro carta da zucchero and reads: BARBERA FREISA 70. The fragile bearing of this ampule hides a gem of our past. The wine was produced by Carlo -Carlin- Vaira, Aldo's grandfather, from a vineyard planted with a majority of Barbera and a row of Freisa. It served family and friends with enough pride to deserve being bottled and labeled – a rare dignity for non-commercial wines in those days.

VARIETY: 53% Barbera, 47% Freisa

VINEYARD AND TERROIR: Blend of estate vineyards growing on laminated Sant'Agata fossil Marls loosened by alluvial debris and stones.

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: Fruit was picked between the 15th and 21th september. 53% of Barbera and 47% of Freisa were co-fermented for 32 days.

AGING: The 2022 Barbera Freisa aged 3 months in stainless steel and in third passage barrels for 2 months until bottling, on May 12th 2023.

TASTING NOTES: The 2022 Barbera Freisa has a vivid garnet red color. The nose opens with loads of dark-toned fruit and hints of wet stone, sandalwood and tobacco. The palate is fresh and gourmand, with spicy elements and wild fruits. This is a unique co-fermentation that brings tons of conviviality to the table.

FORMAT AND CLOSURE: 0,75L, cork.



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