

# G.D.VAJRA

## BAROLO

### LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2023



“ This wine is our quest for the innocence of Nebbiolo, its purest expression. ”

Giuseppe Vaira

**DESCRIPTION:** Varietal truth, purity of aromatics and depth are the elements we long for, in our Langhe DOC Nebbiolo. The fruit is picked in the early hours of the day. A gentle and long maceration retains the lift and energy of this wine.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Young vineyards grown in both the Tortonian and Serravallian valleys.

**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:** The fruit for this 2023 Langhe Nebbiolo was picked between the 4th and the 19th of October. It was a late and long vintage, especially in the context of the season. Fermentation lasted up to 26 days and was followed by spontaneous malolactic fermentation.

**AGING:** The 2023 vintage aged approximately 6 months in stainless-steel tanks, prior to bottling on April 30th, 2024.

**TASTING NOTES:** The 2023 Langhe DOC Nebbiolo has a lively light garnet color. On the nose, it offers loads of delicate flowers, like geranium, rose petals, crushed mountain raspberry and mineral whiffles. On the palate, the wine is fresh, juicy and pulpy, with tones of cherries, sour cherry, fresh strawberry, and spicy notes.

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



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