

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2022

“ 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. 2022 was a great reminder of how beautifully resilient vines are, and resulted in low yields yet vibrant, flavorful and juicy wines.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Young vineyards grow in both 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: 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: We picked the fruit for this 2022 Langhe DOC Nebbiolo between September 17th and October 12th. It was a late and long vintage, especially in the context of the season. Maturation lasted up to 30 days and was followed by spontaneous malolactic fermentation.

AGING: Our 2022 Langhe DOC Nebbiolo aged for approximately 5 months in stainless-steel tanks, prior to bottling that occurred on May 17th, 2023.

TASTING NOTES: The 2022 Langhe DOC Nebbiolo has a lively light garnet color. On the nose, it displays raspberry, red cherry and mountain wild berries, florals with violet and rose whiffles, a hint of lavender and mint all wrapped in an ethereal scent. On the palate, there is elegance, aromatic fragrance of crunchy red fruits, orange zest, chalky minerality and a lifted finish.

FORMAT AND CLOSURE: 0,75L and 1,5L with natural cork.



Azienda Agricola G.D. Vajra

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