

G.D.VAJRA

BAROLO



LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO CLARÉ J.C. 2022

“ Claré JC is a Nebbiolo made according to a 1606 note by Gian Battista Croce, the jeweler of the House of Savoia. This wine is a time-capsule into an era when Nebbiolo wines tasted fresher, slightly crisp and smooth. This is a wine for people who are young at heart and curious about the forgotten past of Piemonte. ”

Giuseppe Vaira

DESCRIPTION: Claré JC is a unique wine, our take on the forgotten days of Nebbiolo, when it was enjoyed in its lighter and fresher garment. The winemaking protocol follows the 1606 writings of G.B. Croce, jeweler of the House of Savoia: the wine is bottled soon after the fermentation so as to retain a gentle off-dry finish and a lovely energy. The 2022 Claré JC shows gorgeous cherry and Nebbiolo tones on the nose and a very silky and flowerful finish.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Fruit from our young Nebbiolo vineyards.

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 September 17th and 29th. Approximately one fifth of the fruit was whole cluster fermented. After a short maceration, the wine was racked to finish fermentation off the skins. The wine underwent a gentler extraction to preserve some natural freshness.

AGING: Very short aging in a close stainless steel vat prior to bottling on February 16th, 2023.

TASTING NOTES: Bright pigeon-blood ruby red color. The 2022 Claré JC shows gorgeous notes of cherry candies, red mountain fruits, fresh mint oil and a whiff of picked thyme. On the palate, it reveals a lovely creaminess with crunchy, sweet berries and a very fresh finish.

Azienda Agricola G.D. Vajra

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