

G.D.VAJRA

BAROLO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2022

“ If only people knew how good, digestible and pleasant Dolcetto is, they would drink it every day.”

Aldo Vaira

DESCRIPTION: Once upon a time, Dolcetto was cultivated in prime land, just above Nebbiolo vineyards. At Vajra, we remain loyal to this approach and keep farming it in places of true vocation. Our Dolcetto d'Alba DOC is a homage to a wonderful, often overlooked heritage of Piemonte. It is a pure, vibrant and fruity expression of the grape. The 2022 Dolcetto d'Alba DOC is rich, dense, with layers of black berries and a long finish.

VARIETY: 100% Dolcetto.

VINEYARDS AND TERROIRS: Estate vineyards ranging between 25 and 60 years old.

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: Cultivating Dolcetto at high elevation allows us to protect the fruit from September thermal inversion, thus reaching longer hanging times and a full phenolic ripening. In 2022 we picked the grapes between September 7th and 20th. Vinification lasted an average of 15 days and was followed by two rackings prior to the spontaneous malolactic fermentation.

AGING: Aged in stainless-steel only, to preserve all of its freshness and brightness. The wine was bottled on April 14th 2023, during the Spring waning moon.

TASTING NOTES: Dark purple color. The nose opens with dark forest berries, mulberries, white pepper, sweet spices and fresh thyme. On the palate, there is an explosion of blueberries and crunchy plums. This Dolcetto blossoms in food pairings, allowing the tannins to melt and the fruit to shine even more.

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

Azienda Agricola G.D. Vajra

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