

G.D.VAJRA

BAROLO



PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA FREISA 2021

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: 70% Barbera, 30% Freisa.

VINEYARD AND TERROIR: Vajra's vineyards with a wide variety of soils.

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: Despite a frost alert in the spring, and a few violent hailstorms during summer, the 2021 vintage was generally very positive, moderately dry and characterized by a late harvest. All grapes have abundance of acidity and good phenolics, and the shortage of nutrients in the fruit allowed for some of the longest and most gentle fermentations in recent years. 2021 vintage is set to provide some world class wines. Despite a frost alert in the spring, and a few violent hailstorms during summer, the season was generally very positive, moderately dry and with late harvests. All grapes have abundance of acidity and good phenolics, and the shortage of nitrogen in the fruit allowed for some of the longest and most gentle fermentations in recent years.

HARVEST AND WINEMAKING: Fruit was picked between the 10th and 14th October. 70% Barbera and 30% Freisa were co-fermented for 16 days.

AGING: The 2021 Barbera Freisa aged in third passage barrels for 6 months until bottling, on March 30th.

TASTING NOTES: This Barbera Freisa has a vivid garnet red color. The nose opens with tones of wet stone, pine needles, morning dew, red cherry, and red fruits. The palate is fresh and soft palate. This wine is perfect to match with game, species and jam.

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



Azienda Agricola G.D. Vajra

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