

# G.D.VAJRA

## BAROLO

### BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE 2022



“ ‘A Barbera that behaves like a Barolo’ is the expression used by old farmers to describe some special Barbera after an adequate aging. This is what we ask of our Superiore: to express her thousand profound emotions.

Aldo Vaira

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**DESCRIPTION:** Our Barbera d'Alba DOC Superiore is the selection of the most heroic estate vines. Grown on steep slopes, rooted in limestone, these vines yield a tiny if beautiful crop. The fruit, here, is characterized by small berries, thick skins and fragrant flavors.

**VARIETY:** 100% Barbera.

**VINEYARD AND TERROIR:** A selection of the lowest yielding estate 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:** In 2022, fruit was picked between September 16th and 21st. Vinification lasted 42 days on average, with a partial submerged cap. Gentle punch down and pump overs at free temperature below 29°C. Spontaneous malolactic fermentation in stainless-steel vats.

**AGING:** The 2022 Barbera d'Alba Superiore aged in Slavonian casks and some stainless steel vats prior to bottling, on August 10th, 2023.

**TASTING NOTES:** The 2022 Barbera d'Alba Superiore has a striking balance between energy and textural richness. The bouquet opens with violet flowers, candied wild blackberries and sweet spices. Fresh plum, menthol and balsamic notes on the palate, which is enhanced by a filigrane of tannins and by its long, lingering finish.

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



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[www.gdvajra.it](http://www.gdvajra.it)

