

G.D.VAJRA

BAROLO

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2022



“ Aldo says that Barbera is the wine that is most like my character. A hint of curiosity and patience that sees it blossom to reveal itself in pure and rich personality. ”

Milena Vaira

DESCRIPTION: A joyous, flavourful wine graced by a complexity of different terroirs; long and gentle maceration followed by a delicate aging, to best express the fragrance and perfumes of this grape. This is our Barbera d'Alba, a wine of energy and depth, with defined aromatics and a marvelous texture. 2022 is a radiant vintage, with juicy, crunchy fruits racing across the palate.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: Blend of estate vineyards growing on a wide range of terroirs.

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, the fruit was harvested between September 15th and 20th. Each parcel was individually fermented for an average time of 15 to 20 days, at free temperature below 29°C, followed by a partial submerged cap, up to an additional twenty days.

AGING: The 2022 GD Vajra Barbera d'Alba aged for approximately five months in stainless steel, with a tiny amount in neutral barrels, prior to bottling. Bottling on April 15th, 2023.

TASTING NOTES: Lively purple red. The nose opens with loads of raspberry and blackberry, purple flowers and a reminiscence of dark fig. The palate is juicy yet fragrant, with enticing and thirst-quenching red and purple fruits.



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