

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

FREISA 2021

“Kyè: the sun or the moon? To us, this is the seduction of Freisa, a wild, untamed grape.”

Milena and Aldo Vajra

DESCRIPTION: In 2004, Freisa was discovered to be one of the closest relatives to Nebbiolo. This explains the noble structure and allure of the variety and its deep bonds with Piemonte and its people. Kyè means ‘who is?’: an expression of surprise for this dry Freisa, produced ever since 1989. 2021 is a refined vintage, with allure, varietal character and amazing aging potential.

VARIETY: 100% Freisa.

VINEYARD AND TERROIR: The oldest and leading vineyard is San Ponzio, located within Brico delle Viole on the south-west border. This is a massal selection planted by Aldo in 1980. Starting with the 2016 vintage, we’ve added Bergera, a beautiful, 19 year-old block located on a mix of marls and alluvial soils that carries a very mineral and aerial expression.

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: In 2021, Freisa was picked on September 23rd, October 14th and October 22nd. Grapes were sorted manually three times as customs at Vajra: directly on the vine, on whole clusters and as single berries after destemming. Fermentation lasted for approximately 25 days, with partial submerged cap, and was followed by spontaneous malolactic fermentation.

AGING: The 2021 Freisa aged for 9 months, partially in large Slavonian oak casks and French barrels. Bottled on August 26th, 2022.

TASTING NOTES: Dark garnet color. Enticing aromas of wild berries, black cherry, pine needles, spicy tones and a whiff of tar. Crunchy and full of energy on the palate, with varietal signature, a profound texture and a long lingering finish.

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



Azienda Agricola G.D. Vajra

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