

# G.D.VAJRA

## BAROLO

### LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

PINOT NERO 2022



“ When I started making Pinot Noir, I rediscovered gestures of my grandfather in the cellar. A wealth of experience, which from this grape I began to pass down to the other wines

Aldo Vaira

**DESCRIPTION:** In 1999, Aldo requested permission to plant Nebbiolo at the top of Bricco. It was just a few years before ‘climate change’ would become undeniable, and such authorization was denied. That constraint turned into the possibility to actually experiment with Pinot nero. It wasn’t until 2006 that we released our first vintage, then called ‘PN Q497’ upon the height (: quota) of the vineyard: 497m above sea level.

**VARIETY:** 100% Pinot Nero, selection massales from Burgundy called ‘Pinot fin’ and ‘Pinot très fin’.

**VINEYARD AND TERROIR:** Fruit comes from two sites: Serradenari (now a Barolo MGA vineyard) just above the top of Bricco delle Viole, and N.S. della Neve, a higher elevation site at the border between Serralunga d’Alba and Roddino.

**GROWING:** In 1971, Aldo Vaira was one of the earliest adopters of organic farming in Piemonte. Vineyards have been nurtured and soil preserved by grassing and cover crop for almost 50 years now. 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. The winery is sustainably certified (UNI EN 11233:2009) and will be again fully organic certified since 2019.

**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:** Harvest for Pinot nero in Piemonte is fairly precocious. In 2022, it took place on August 25th and 26th. Fruit was mostly destemmed after an intense manual sorting of the grapes. Maceration lasted two weeks in vertical vats. Fermentation lasted for an average of 24 days in vertical vats, followed by spontaneous malolactic fermentation.

**AGING:** Our 2022 Pinot nero underwent a very gentle aging, approximately two months in neutral oak and four months in stainless steel. It was bottled on July 13th 2023.

**TASTING NOTES:** The 2022 Pinot Nero is one of the most aromatic vintages in recent years. Ethereal, drinkable, with a sense of varietal purity that defies the warmth of the vintage, this tiny production expresses the voice of pinot noir grown on the marls and limestones of the Langhe.

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



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