

# G.D.VAJRA

## BAROLO

### LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO CLARÉ J.C. 2023



“ Claré JC is a Nebbiolo made according to a 1606 note by Gian Battista Croce, the jeweler of the House of Savoia. This wine is a time-capsule into an era when Nebbiolo wines tasted fresher, slightly crisp and smooth. This is a wine for people who are young at heart and curious about the forgotten past of Piemonte. ”

Giuseppe Vaira

**DESCRIPTION:** Claré JC is a unique wine, our take on the forgotten days of Nebbiolo, when it was enjoyed in its lighter and fresher garment. The winemaking protocol follows the 1606 writings of G.B. Croce, jeweler of the House of Savoia: the wine is bottled soon after the fermentation so as to retain a gentle off-dry finish and a lovely energy.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Fruit from our young Nebbiolo 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:** 2023 is shaping to become a lovely vintage in Barolo, despite the erratic weather that hit east of the Langhe and in many regions across Italy. The year features some markers of classicism: a long phenolic season - starting with early bud break around mid of March- early flowering and a late harvest blessed by good diurnal shifts. Clusters were loose since flowering, which resulted in low yields and very healthy grapes. We expect this to be a vintage of good density, vibrant energy and beautiful structure.

**HARVEST AND WINEMAKING:** Fruit was picked between September 27th and October 6th. Approximately one fifth of the fruit was whole cluster fermented. After a short maceration, the wine was racked to finish fermentation off the skins so to preserve some natural freshness.

**AGING:** Very short aging in a close stainless steel vat prior to bottling on February 2nd, 2024.

**TASTING NOTES:** Bright ruby red color, with the typical hue of Nebbiolo. Suave fragrance on the nose, mountain berries, raspberry, purple-toned inner florals and cassis, a touch of licorice. The palate is enveloping, with just the lightest touch of fizz and a soft crunchy texture. Complex bouquet of orange peels, raspberries, fresh black cherry and a very lifted, refreshing finish.

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



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

