

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2024



“ This wine is our quest for the innocence of Nebbiolo, its purest expression. ”

Giuseppe Vaira

DESCRIPTION: Varietal truth, purity of aromatics and depth are the elements we long for in our Langhe DOC Nebbiolo. The fruit is hand-picked in the early hours of the day to preserve its freshness. A long and gentle maceration retains the wine's lift and energy, while delicately weaving in layers of aromatic complexity that unfold with grace over time.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Young vineyards grow across both Tortonian and Serravallian valleys, on calcareous soils between 280 and 550 meters above sea level. These sites enjoy bright exposures and a natural ventilation that favors the elegance and lift typical of Nebbiolo.

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: 2024 is set to deliver wines of fresh aromatics, moderate alcohol level and irresistible drinkability. Winter came late and so did the snow on the mountains. Budbreak was first recorded on March 11th, threatened by frost a month later. Starting in May, abundant rain marked the growing season, causing sustained fungal pressure and intense vineyard work. Temperatures rose eventually, turning 2024 into a warm vintage, with a significant hailstorm episode in early August on the western slopes between La Morra and Novello. Harvest started on August 30th and finished - intertwined by numerous rainfalls - on October 24th. This was one of the most demanding vintages since 1972, with close-to-heroic work in the vineyards. We are proud to confirm that we persevered in our organic commitment and were able to harvest gorgeous fruit, if in reduced yields.

HARVEST AND WINEMAKING: We picked the fruit for this 2024 Langhe DOC Nebbiolo between September 28th and October 24th. It was a late and extended harvest. Moderate temperatures allowed for a truly compelling aromatic ripening while preserving moderate alcohol levels. Fermentation lasted up to 18 days and was followed by a spontaneous malolactic fermentation.

AGING: Our 2024 Langhe DOC Nebbiolo aged approximately 7 months in stainless-steel tanks, prior to bottling in the Spring of 2025.

TASTING NOTES: The 2024 Langhe DOC Nebbiolo shows a lively light garnet color. On the nose, a fine and expressive bouquet reveals the subtle austerity of Nebbiolo skins: dried rose petals, crushed violets, and raspberry intertwine with notes of graphite and citrus peel. Hints of blood orange and white pepper emerge on the mid-palate, leading to a persistent finish marked by a graceful sapidity and a breezy note of mountain herbs.

FORMAT & CLOSURE: 0,75L and 1,5L, natural cork.

Azienda Agricola G.D. Vajra

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