

G.D.VAJRA

BAROLO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2024

“ If only people knew how good Dolcetto is, how easy to digest, human, they would drink it every day. ”

Aldo Vajra

DESCRIPTION: Once upon a time, Dolcetto was cultivated on prime vineyard land, just above the Nebbiolo plots. At G.D. Vajra, Dolcetto is still grown in sites of true vocation: our heartfelt homage to a wonderful and often overlooked heritage of Piemonte. The 2024 vintage is a graceful and vivid expression of this varietal's identity—pure, generous, and refreshingly authentic.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: state vineyards ranging from 25 to 60 years of age, mostly grown on the western hills between the villages of Barolo and Novello. These high-elevation sites are carefully selected to preserve Dolcetto's elegance and natural vibrancy.

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: The vineyards' altitude provides protection from thermal inversions and allows for longer hang time and a gentler phenolic ripening. In 2024, grapes were harvested between September 11th and 26th. Vinification lasted an average of 15 days. The wine was racked twice prior to spontaneous malolactic fermentation, which took place in stainless-steel vats.

AGING: The wine was aged for 4 months in stainless-steel only, in order to preserve its freshness and brightness. Bottling took place on April 23rd, 2025, during the waning moon of Spring.

TASTING NOTES: The 2024 Dolcetto d'Alba displays a vibrant ruby-purple color. On the nose, it opens with an expressive burst of blueberry and a distinctly vinous character, layered with delicate floral undertones. On the palate, the wine is generous and vibrant, with fine tannins and a juicy, mouthwatering core. Red berries and licorice thread through the mid-palate, while subtle hints of almond and a touch of cinnamon lend nuance and warmth. This is a classic expression of Dolcetto, full of charm and immediacy—perfect for convivial meals and everyday enjoyment.

FORMAT&CLOSURE: 0,75L, cork.

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