

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

RIESLING PÉTRACINE® 2024



“

This is a wine that reflects the pioneering soul of Vajra. To my siblings and I, also the opportunity to fall in love with one of the most fascinating white varieties in the world.

”

Francesca Vaira

DESCRIPTION: A Riesling from the oldest Riesling vines ever planted in Piemonte, in 1984-85. Pétracine is an ancient name that means “roots into the stone”: it was inspired by the alluvial stones that we found deep down while planting our first vineyard of Fossati. We love Riesling because -similarly to Nebbiolo- it expresses a sheer sense of place, bright minerality and tremendous aging potential. Pétracine remains at the forefront of biodiversity: cuttings come from ancient vineyards of Rhine, Pfalz and Alsace, as well as from some of the most quality-focused Geisenheim clones.

VARIETY: 100% Rhine Riesling.

VINEYARD AND TERROIR: Fossati (Comune di Barolo) and Bricco Bertone (Comune di Sinio).

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: 2024 Pétracine was hand-picked in small baskets between September 16th and 20th. Bunches were whole-cluster gently pressed and underwent a very long and delicate fermentation of approximately 25 days in stainless-steel tanks.

AGING: Aging is spent entirely in stainless-steel for about 2 months and on the finest lees, so as to naturally protect the wine from oxidation. No malolactic fermentation. The 2024 was bottled on February 28th, 2025.

TASTING NOTES: 2024 Riesling Pétracine is crystalline and luminous. Amazing olfactory expressions and finesse of hawthorn, elder flower, apricot, green citrus and graphite leads to a vibrant wine. The palate is slightly savory, with notes of hawthorn, peach, grapefruit and a reminiscence of crushed stone.

FORMAT AND CLOSURE: 0,75L, cork.

Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia

www.gdvajra.it

