

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

PINOT NERO 2023



“ 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 Vajra

DESCRIPTION: In 1999, before climate change became undeniable, we were already questioning the future of viticulture at high altitudes. When permission to plant Nebbiolo at the top of the hill was denied (we had asked five years too soon), Aldo chose to plant Pinot Noir instead. That site, now part of the Serradenari MGA, sits at 497 meters above sea level and remains one of the highest vineyards in the village. The first vintage, released in 2006, bore the name “PN Q497” in homage to its elevation. Today, this limited production reflects a legacy of intuition, freedom, and a different lens through which to enjoy both Pinot noir and the our terroirs.

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

VINEYARD AND TERROIR: Today, the fruit for Langhe DOC Pinot Nero comes from two distinctive high-altitude sites. The first is located just above the summit of Bricco delle Viole, in what is now the Serradenari MGA, while the second, Nostra Signora della Neve, is perched on the border between Serralunga d’Alba and Roddino. Both vineyards sit at around 500 meters above sea level and share a core of Sant’Agata Fossili marls with Messinian deposits. The exposures are primarily south-facing, allowing for excellent light capture while preserving the finesse and aromatic purity that define Vajra’s style.

GROWING: In 1971, Aldo Vajra 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: 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: Harvest for Pinot Nero in Piemonte tends to occur early in the season. In 2023, it took place on August 31st and September 1st. Following meticulous triple sorting, on the vine, on the whole cluster, and finally on individual berries, the grapes were mostly destemmed. Fermentation was handled in vertical stainless steel vats and lasted an average of 21 days. Cap management was gentle, relying on measured punch-downs and pump-overs. Spontaneous malolactic fermentation followed in stainless steel, preserving the wine’s freshness and purity.

AGING: The 2023 Pinot Nero was aged gently for approximately 7 months in stainless steel, and bottled on July 25th, 2024.

TASTING NOTES: The 2023 Pinot Nero shows a luminous ruby red hue with delicate garnet highlights. The nose is precise and varietally expressive, revealing vibrant aromas of red cherry, complemented by fresh blueberry and a subtle hint of dried dates that adds depth and complexity. On the palate, the wine is medium-bodied with a juicy core, fine acidity, and elegant tannins. It is balanced and persistent, leading to a long, clean finish where sapid red fruit and fine minerality melt together.

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

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