

G.D.VAJRA

BAROLO

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE 2023



“ ‘A Barbera that behaves like a Barolo’ is the expression used by old farmers to describe some special Barbera after an adequate aging. This is what we ask of our Superiore: to express her thousand profound emotions.

”

Aldo Vajra

DESCRIPTION: Our Barbera d'Alba DOC Superiore is born from the estate's most heroic estate vineyards. Grown on steep slopes, rooted in limestone, they yield a tiny, beautiful crop. Nestled on steep, limestone-rich slopes, these vines produce a tiny yet extraordinary crop. The grapes, distinguished by their small berries, thick skins, and intense aromas, yield a wine of rare depth and fragrance. This is our tribute to the oldest vines planted by our great-grandfather, Carlo "Carlin" Vajra, in 1949.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: A selection of the steepest and lowest yielding estate 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: In 2023, fruit was picked between September 25th and October 26th. Vinification lasted an average of 41 days, with a partially submerged cap and gentle extraction through punch-downs and pump-overs. Temperature was allowed to rise freely, staying below 29-30°C. Spontaneous malolactic fermentation followed in stainless-steel vats.

AGING: The 2023 Barbera d'Alba Superiore matured for 4 months in Slavonian oak casks, followed by 3 months in stainless steel. Bottled on August 21st, 2024.

TASTING NOTES: The 2023 Barbera d'Alba Superiore opens with an inky ruby color and violet reflections. On the nose, a burst of fresh black currant is layered with rose petals, graphite, and a whisper of thyme. The palate is bold yet graceful, revealing a luscious core of plum and crisp black fruits wrapped in vibrant acidity. Silky tannins lend finesse and tension, leading to a long, resonant finish echoing with blackberries, candied fruit, and a mineral touch. A wine of depth and soul, each sip tells the story of its land.

FORMAT AND CLOSURE: 0,75L, cork.

Azienda Agricola G.D. Vajra

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