

G.D.VAJRA

BAROLO

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA FREISA 2023



DESCRIPTION: Those familiar with our tasting room may recall a small collection of ancient bottles. One, in particular, stands out. Its thin, elongated neck, hand-blown brown glass and squared base give it an almost fragile presence. The stained ivory label, framed in sugar-paper blue, reads: Barbera Freisa 70. Behind its humble appearance lies a precious piece of family history. This wine was made by Carlo "Carlin" Vaira, Aldo's grandfather, from a vineyard planted with mostly Barbera and a single row of Freisa. It was crafted for family and close friends, and yet carried enough pride to be bottled and labeled a rare dignity for non-commercial wines in those days.

VARIETY: 55% Barbera, 45% Freisa.

VINEYARD AND TERROIR: This wine is sourced from vineyards planted on laminated Sant'Agata Fossili marls, interspersed with alluvial debris and stones. These soils provide excellent drainage and complexity, allowing both Barbera and Freisa to express their distinctive character in balance and harmony.

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 WINEMAKEING: Harvest took place during the first week of October. The fruit, 55% Barbera and 45% Freisa, was co-fermented for 16 days. This spontaneous co-fermentation enhances the integration of the two varieties, preserving their energy and expressing their distinct personalities in harmony.

AGING: The 2023 Barbera Freisa was aged for six months in stainless steel and bottled on June 5th 2024.

TASTING NOTES: The 2023 Barbera Freisa displays a vivid garnet red hue. On the nose, it offers a vibrant and intriguing bouquet: red cherry, wild strawberry, tomato leaf, pine needles and wet stone. Hints of basil and a gentle smokiness lend depth and nuance. On the palate, the wine is fresh and supple, with Barbera's natural acidity driving energy and lift, while Freisa contributes structure, spice, and a savory, earthy edge. A joyful co-fermentation, this wine brings character to the table and pairs beautifully with game, cured meats, and hearty vegetable dishes.

FORMAT AND CLOSURE: 0,75L, cork.



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