

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO 2024



“ Vajra Langhe Rosso is a red blend of heirloom varieties. Authentic introduction to Piemonte, this is a gorgeous wine to pair with food. ”

Giuseppe Vaira

DESCRIPTION: Our Langhe Rosso is a symphony of native varieties: a fragrant and expressive blend, unique to each vintage. It offers a graceful introduction to Piemonte, capturing its soul through the voices of the grapes of this land.

VARIETY: Blend of native red grapes that is unique every time. On this vintage: 54% Nebbiolo, 31% Dolcetto, 6% Barbera, 2% Freisa, 2% Albarossa and a remaining 5% including Slarina and Chatus.

VINEYARD AND TERROIR: The 2024 Langhe Rosso is sourced from a mosaic of vineyards across the Langhe hills, including Barolo, La Morra, Novello, Clavesana, Farigliano, Sinio and Serralunga d'Alba.

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: Grapes for our Langhe DOC Rosso were harvested between September 3rd and October 26th, following the natural ripening of each variety. The fruit was meticulously picked sorted. Each parcel fermented separately for about 15-18 days in vertical vats, with gentle punch-downs and pump-overs below 30°C. Fermentations concluded with a spontaneous malolactic in stainless-steel.

AGING: The Langhe Rosso is aged for approximately 6 months, mainly in stainless steel.

TASTING NOTES: The 2024 Langhe Rosso shines in ruby red. Its nose opens on crunchy red fruits, cherry, redcurrant and wild strawberry, then unfolds into pink pepper, rosehip and dried thyme. On the palate, vibrant acidity and silky tannins frame a graceful, savory structure. A final echo of citrus zest and floral spice lingers delicately. Crafted in a demanding yet rewarding vintage, this is a joyful, gastronomic red, both expressive and effortlessly drinkable.

FORMAT AND CLOSURE: 0,75L, Stelvin or Cork.



Azienda Agricola G.D. Vajra
Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia
www.gdvajra.it

