

# G.D.VAJRA

## BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RAVERA 2022



“ I am intrigued by Ravera’s indomitable personality. It is crisp like the sound of a Telecaster, straight and electric.”

Giuseppe Vaira

**DESCRIPTION:** Ravera is recognized as the most important single vineyard in Comune di Novello. It grows on a very complex underground where marls of Tortonian origin mix with sandstones and clays of the Serravallian period. Our parcels are located in the southern amphitheater, between 300 and 380 meters asl.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Ravera (Novello).

**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:** The year started with dry weather and warm daytime temperatures. By March, the water table was partially restored due to snow and rainfall in the mountains. Budbreak began on March 25th and the following two months saw a succession of gentle rainfall as well as very severe hailstorms that our vineyards luckily avoided. After a progressive flowering, warm weather settled in early June and lasted through the summer. Once September came around, the temperature dropped, resulting in ideal conditions for the Nebbiolo harvest. Picking started on August 16th and was completed by October 14th. 2022 was a great reminder of how beautifully resilient vines are, and resulted in low yields yet vibrant, flavorful and juicy wines.

**HARVEST AND WINEMAKING:** In 2022, the grapes for our Barolo Ravera were harvested on October 4th. They were sorted manually in three stages: directly on the vine, as whole clusters on the sorting tables, and finally as individual berries after destemming. Vinification took place in custom-designed vertical tanks, with gentle punch-downs and pump-overs. The maceration was very long, lasting 47 days with a submerged cap. Spontaneous malolactic fermentation occurred in stainless steel the following spring.

**AGING:** 22 months in large Slavonian casks of 25 and 50 hectoliters. Bottled on 19th May 2025.

**TASTING NOTES:** The 2022 Barolo Ravera reveals an unexpected poise for its youth. It opens with aromas of dark cherry, blood orange, marzipan and star anise, accented by cedarwood, purple flowers, tobacco leaf, and subtle earthy tones. Hints of iron, wet clay, and licorice add depth, giving the bouquet a noble, almost sanguine character. On the palate, the wine is deep and powerful, supported by broad, finely woven tannins. Juicy red and dark fruits unfold with vibrant intensity, while sweet spice, aromatic herbs, and a saline mineral note bring energy and lift. The finish is earthy, persistent, and quietly monumental, leaving a long, savory impression.

**FORMAT:** 0,75L, 1,5L and 3L.



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[www.gdvajra.it](http://www.gdvajra.it)

