

G.D.VAJRA

BAROLO

rosa bella

VINO ROSATO 2025



“ Rosabella is the beauty of spring flowers and wild berries. This is Piemonte in its most transparent essence; a rosé dressed in aromatics, lift and minerality. ”

Francesca Vaira

DESCRIPTION: Rosabella is our still rosé. The early picking and a gentle maceration of the grapes express their aromatics in a fragrant, translucent style. This is a seasonal, limited production that shows a surprising capacity of evolution.

VINEYARD AND TERROIR: Young vineyards surrounding our winery.

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.

HARVEST AND WINEMAKING: In 2025 fruit was picked in a prolonged time window, between August 19th and mid of September. Approximately half of the Nebbiolo underwent “saignée” - a short skin contact at low temperature- whereas the rest of the fruit was gently pressed so as to minimize extraction. No malolactic fermentation occurred, in order to preserve more energy and sapidity in this wine.

AGING: 2025 Rosabella spent a short time on lees prior to bottling, to preserve all of its aromatics and energy.

VINTAGE: The 2025 vintage was marked by very low yields, yet extraordinary fruit quality. After an only moderately cold January, spring arrived early, announced by primroses, almond and apricot blossoms and an early Nebbiolo budbreak. Abundant rains demanded careful vineyard protection, but also built up valuable water reserves for a very warm June. Several hail events naturally reduced the crop. Harvest began on August 19th, unfolding under bright days and wide diurnal shifts, preserving freshness and precision. A small vintage in terms of quantity, yet one of radiant fruit and rare beauty.

TASTING NOTES: The 2025 Rosabella opens with vibrant aromas of citrus, strawberry, raspberry and peach, lifted by a touch of lemon blossoms and zest. These bright fruit notes are gently supported by delicate hints of white flowers, closing with a whisper of white pepper. On the palate, it is crisp and persistent, with a graceful texture and a refined, lingering finish.

FORMAT & CLOSURE: 0,75L, Stelvin.



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

