

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO CLARÉ J.C. 2025



“ Claré JC is a Nebbiolo made according to a 1606 note by Gian Battista Croce, the jeweler of the House of Savoia. This wine is a time-capsule into an era when Nebbiolo wines tasted fresher, slightly crisp and smooth. This is a wine for people who are young at heart and curious about the forgotten past of Piemonte. ”

Giuseppe Vaira

DESCRIPTION: Claré JC is a unique wine, our take on the forgotten days of Nebbiolo, when it was enjoyed in its lighter and fresher garment. The winemaking protocol follows the 1606 writings of G.B. Croce, jeweler of the House of Savoia: the wine is bottled soon after the fermentation so as to retain a gentle off-dry finish and a lovely energy.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Fruit from our young Nebbiolo 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: 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.

HARVEST AND WINEMAKING: Fruit was picked in the second half of September. Approximately 20% of the fruit fermented whole cluster. After a short maceration, the wine was racked to finish fermentation off the skins so as to preserve some natural freshness.

AGING: Very short aging in a close stainless steel vat prior to bottling on February 11th, 2026.

TASTING NOTES: The 2025 Claré J.C. opens with a fragrant bouquet of strawberries, fresh cherries, red currant, raspberry, grapefruit, nutmeg and fresh roses. On the palate, it is bright and juicy, rich in red fruit, with very soft tannins and a gentle almond note alongside a playful hint of bubble gum. A joyful, harmonious wine, equally delightful served slightly chilled.

FORMAT: 0,75L.



Azienda Agricola G.D. Vajra

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