

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

FREISA KYÈ® 2023



“ Kyè: the sun or the moon? To us, this is the seduction of Freisa, a wild, untamed grape. ”

Milena & Aldo Vaira

DESCRIPTION: In 2004, Dr. Anna Schneider identified Freisa as the closest known relative of Nebbiolo, a discovery that illuminated and gave new clarity to its noble structure and subtle allure. Long cherished in Piemonte, Freisa shares not only genetic roots, but a temperament: vibrant, structured, and deeply expressive of its hills. Today, fine dry Freisa remains rare, a quiet insider's secret known to those who look beyond the obvious. Kyè - meaning "Who is?" in Occitan dialect - is our expression of surprise before this remarkable variety. First crafted in 1989, it is our tribute to a grape both ancient and unexpected: generous yet poised, traditional yet quietly rebellious and boldly individual.

VARIETY: 100% Freisa.

VINEYARD AND TERROIR: Kyè is crafted from the finest fruit of three estate parcels: San Ponzio, planted in 1980 with massal selections on pure Tortonian marl at the foot of Bricco delle Viole; Bergera, established in 1998 on lighter alluvial soils; and Tarditi, a 2014 planting rooted in sandy limestone in the Comune di Novello. Together, these sites bring depth and structure, fragrance and lift.

GROWING: In 1971, Aldo Vaira, then still a university student, was among the earliest to embrace organic farming in Piemonte. For more than five decades, our vineyards have been nurtured through permanent grass cover and spontaneous vegetation, preserving soil structure, enhancing microbial life, and fostering natural balance. These practices also encourage deeper root systems and ensure good water retention and soil oxygenation, allowing the vines to explore the subsoil and build natural resilience. The estate is certified organic and Equalitas sustainable. With an extraordinary level of manual work per hectare, farming at Vajra remains a labor of love, guided by observation, humility, and daily presence in the vines. Continuous research supports the vitality of our soils and the biodiversity of flora and fauna, extending beyond the vineyards into surrounding fields and woodlands, with the purpose of strengthening the resilience of the entire ecosystem.

VINTAGE: 2023 proved to be 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 WINEMAKING: In 2023, Freisa was picked between October 3rd and 15th. Grapes were sorted manually three times as customs at Vajra: directly on the vine, on whole clusters and as single berries after destemming. Fermentation lasted for approximately 43 days and was followed by spontaneous malolactic fermentation.

AGING: Gentle and short aging in a Slavonian cask for 4 months, prior to bottling on June 5th, 2024.

TASTING NOTES: The 2023 Langhe Freisa Kyè expresses the noble and untamed spirit of this historic grape. The bouquet opens with dried violets, pomegranate and sour cherry, unfolding into sandalwood, orange peel and sweet tobacco. On the palate, the wine harmonizes its natural tannic grip with vibrant acidity. Layers of forest berries, lavender, star anise and black tea build toward a long, tactile, finely textured finish.

FORMAT: 0,75L.

Kyè

Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia
www.gdvajra.it

