

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

PINOT NERO 2024



“ When I started making Pinot Noir, I rediscovered gestures of my grandfather in the cellar. A wealth of experience, which from this grape I began to pass down to the other wines

”

Aldo Vaira

DESCRIPTION: In 1999, Aldo sought permission to plant Nebbiolo at the top of Bricco. It was just a few years before climate change would become undeniable, and the request was declined. What began as a constraint soon turned into an opportunity to explore Pinot Noir. In 2006, we released our first vintage, then named “PN Q497” after the vineyard’s elevation - 497 meters above sea level.

VARIETY: 100% Pinot Nero, massals selection from Burgundy called ‘Pinot fin’ and ‘Pinot très fin’.

VINEYARD AND TERROIR: Fruit is sourced from two estate vineyards: Serradenari (now a Barolo MGA) just above Bricco delle Viole, and N.S. della Neve, a high-elevation site on the border between Serralunga d’Alba and Roddino.

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: 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.

HARVEST AND WINEMAKING: Harvest for Pinot Noir in Piemonte is typically early. In 2024, it took place between September 9th and 12th. After meticulous manual sorting, the grapes were mostly destemmed. Maceration lasted around 20 days in vertical vats, followed by spontaneous malolactic fermentation.

AGING: The 2024 Pinot Noir was gently aged through the spring, primarily in stainless steel, and bottled on June 16th, 2025.

TASTING NOTES: The 2024 Pinot Noir offers a deeply rooted Piemontese interpretation of this noble grape. On the nose, vibrant aromas of cherry, raspberry, and wild berries unfold alongside darker nuances of blueberry. Subtle notes of clove and freshly ground black pepper lend finesse and aromatic depth. On the palate, the wine is fresh and finely structured, with pure red fruit supported by lively acidity and supple, well-integrated tannins. The texture is smooth yet energetic, leading to a persistent, precise finish marked by vibrant fruit and a delicate spicy lift.

FORMAT: 0,75L.



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