

G.D.VAJRA

BAROLO

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2025



“ Aldo says that Barbera is the wine that is most like my character. A hint of curiosity and patience that sees it blossom to reveal itself in pure and rich personality. ”

Milena Vaira

DESCRIPTION: Our Barbera d'Alba is a joyous wine, graced by the complexity that arises from blending different terroirs. The long, gentle maceration is followed by delicate aging, preserving the varietal vibrant fragrance and aromatic purity.

VARIETY: 100% Barbera.

VINEYARD AND TERROIR: A blend of estate vineyards across diverse terroirs, reflecting the richness of the Alba region.

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: 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: In 2025, fruit was harvested between September 12th and 29th. Parcels were fermented separately, with extended skin contact of up to 26 days and selected submerged cap fermentation.

AGING: The 2025 Barbera d'Alba aged for approximately 3 months in stainless steel and was bottled on February 16th, 2026.

TASTING NOTES: The 2025 Barbera d'Alba displays a brilliant purple hue. On the nose, it reveals a vibrant mix of blackberry, prune, blueberry, and violet, with nuances of fresh herbs and a subtle hint of graphite adding depth and complexity. The palate is both succulent and bright, layering dark berry flavors with freshness and energy. A gentle herbal note leads into an elegant, mineral-driven finish.

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



Azienda Agricola G.D. Vajra

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