

G.D.VAJRA

BAROLO

DOLCETTO D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2025



“ If only people knew how good Dolcetto is, how easy to digest, human, they would drink it every day. ”

Aldo Vaira

DESCRIPTION: Once upon a time, Dolcetto was cultivated on prime vineyard land, just above the Nebbiolo plots. At G.D. Vajra, Dolcetto is still grown in sites of true vocation: our heartfelt homage to a wonderful and often overlooked heritage of Piemonte.

VARIETY: 100% Dolcetto.

VINEYARD AND TERROIR: Vineyards range from 25 to 60 years of age, mostly located on the western hills between the villages of Barolo and Novello. These high-elevation sites are carefully selected to preserve Dolcetto's elegance and natural vibrancy.

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: The vineyards' altitude protects against thermal inversions, allowing for longer hang time and gentler phenolic ripening. In 2025, grapes were harvested between September 3rd and 15th. Vinification lasted an average of 15–18 days. The wine was racked twice prior to spontaneous malolactic fermentation, which took place in stainless steel vats.

AGING: The wine was aged for an average of 5 months in stainless steel only, to preserve its freshness and brightness. Bottling took place on March 18th, 2026.

TASTING NOTES: The 2025 Dolcetto d'Alba reveals a deep, luminous purple hue. The nose is refined and expressive, unfolding notes of raspberry, blackcurrant, prune, and cherry, lifted by delicate floral tones and a subtle hint of nutmeg. On the palate, it is vibrant and finely textured, with supple tannins shaping a graceful and harmonious structure. Layers of ripe red and dark fruits flow seamlessly into a long, poised finish, where freshness and quiet complexity linger.

FORMAT: 0,75L.



Azienda Agricola G.D. Vajra

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

