

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

RIESLING PÉTRACINE® 2025



“

This is a wine that reflects the pioneering soul of Vajra. To my siblings and I, also the opportunity to fall in love with one of the most fascinating white varieties in the world.

Francesca Vaira

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DESCRIPTION: Pétracine is a Riesling from quite certainly the oldest Riesling vines ever planted in Piemonte, dating back to 1984-85. Its name, drawn from an ancient word meaning “roots into the stone,” was inspired by the alluvial stones uncovered in the Fossati vineyard. We cherish Riesling because, much like Nebbiolo, it conveys a profound sense of place, bright minerality, and remarkable aging potential. Pétracine remains at the forefront of biodiversity: its cuttings come from historic vineyards in the Rhine, Pfalz, and Alsace, alongside some of the most quality-focused Geisenheim clones.

VARIETY: 100% Rhine Riesling.

VINEYARD AND TERROIR: Fossati (Comune di Barolo) and Bricco Bertone (Comune di Sinio).

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: 2025 Pétracine was hand-picked in small baskets between September 4th and 9th. Bunches were gently whole-cluster pressed and underwent a long, delicate fermentation of approximately 25 days in stainless steel tanks.

AGING: Aging takes place entirely in stainless steel for approximately 5 months, on the finest lees to naturally protect the wine from oxidation. No malolactic fermentation. The 2025 was bottled on March 19th, 2026.

TASTING NOTES: The 2025 Pétracine opens with a vibrant, focused bouquet, where pear and white peach lead, intertwined with bright citrus notes. Hints of lemon zest and a distinct flinty minerality define the aromatic profile with precision. On the palate, it is tense and linear, driven by a bright mineral backbone and sublime freshness. Citrus, pear, and white peach unfold with remarkable purity, leading to a long, persistent finish. A Riesling of great energy, precision, and finesse.

FORMAT: 0,75L.

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