



Grape Varieties	100% Pinot Noir
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	15%
Residual Sugar	0.19g/L
Acidity	5.6g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Aldo Vajra's wines are characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of his vineyards at about 400 metres above sea level in the village of Vergne in the commune of Barolo. G.D. Vajra was established in 1972 and named after Aldo's father, Giuseppe Domenico Vajra. Aldo has been gradually increasing the area under vine, which now includes 20 hectares of Barolo vineyards located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. Aldo adheres to old-style winemaking methods, though blends these with new techniques, such as temperature-controlled fermentation, to produce such superbly elegant wines.

VINEYARDS

The Pinot Noir grapes for this wine are grown on Bricco di Vergne, the highest vineyard on the hill that rises through the village of Barolo, its altitude making it unsuitable for Nebbiolo. Vajra has created this Piemontese tribute to one of his favourite grape varieties, Pinot Noir, which he feels is a point of reference for many producers and lovers of Nebbiolo. The vineyard was planted in 1999, covers 1.2 hectares at an altitude of 497 metres above sea level on sandy marine soils, with ancient fossilised deposits. The vineyard faces south and is planted at a density of 4,800 vines per hectare with natural turving between the rows. The vines are mixed guyot trained.

VINTAGE

2022 began with dry weather and warm daytime temperatures that depleted water reserves. By March, these were largely restored due to snow and rainfall in the mountains. Warm weather settled in early June and lasted through the summer before the temperatures dropped in September. However, the Pinot Nero harvest in Piemonte is relatively early, and in 2022 it took place on August 25th and 26th. 2022 was a great reminder of how resilient vines can be, resulting in low yields of vibrant, flavourful wines.

VINIFICATION

The hand-sorted grapes were mostly destemmed with maceration lasted for two weeks in vertical vats. Fermentation, also in vertical vats, averaged 24 days, followed by spontaneous malolactic fermentation. The wine underwent a gentle ageing process, spending approximately two months in neutral oak and four months in stainless steel. Bottling then took place on July 13th, 2023.

TASTING NOTES

The 2022 Pinot Nero is noted for being one of the most aromatic vintages in recent years. It is ethereal and highly drinkable, expressing a sense of varietal purity. This limited-production wine truly captures the essence of Pinot Noir.