



Grape Varieties	<b>100% Barbera</b>
Winemaker	<b>Aldo Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.41</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Organic</b>

## PRODUCER

Aldo Vaira'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 grapes were grown in six different vineyards from three different areas. Four vineyards are in Barolo, on chalky, Tortonian soils, facing either south-east or south-west, with vines planted between 1968 and 2004. Here the chalky soil results in delicately aromatic wines, with high acidity and red berry characters. The two vineyards planted in Novello and Sinio are on Helvetian soils, giving wines with ripe, black fruit characters and minerality, with firmer tannins. All of the vineyards are planted at a high altitude and benefit from cool night temperatures, which helps the fruit to ripen gradually.

## VINTAGE

The 2023 vintage was a lovely vintage in Barolo, despite some erratic weather which hit many regions across Italy. The season was long, with an early bud break in mid-March. This was followed by early flowering and a late harvest. Excellent diurnal shifts developed wonderful aromatics. The cluster size was reduced leading to lower yields of very healthy grapes.

## VINIFICATION

After harvest was completed, the grapes were separated and each parcel was individually fermented for 15 to 20 days. Fermentation temperatures were free but kept below 29°C. Fermentation was followed by a partial submerged cap for an additional 25-28 days. The 2023 Barbera d'Alba was aged for five months in stainless steel prior to bottling. The wine was bottled on 8th March 2024.

## TASTING NOTES

The 2023 Barbera d'Alba is lively purple in colour. The wine is fresh on the nose with aromas of red berries, roses, and fresh plums. The palate is crisp and juicy with layers of sweet red and black cherries, warm spices, and dark berries.