Langhe Nebbiolo 2023

Langhe, Piemonte, Italy





Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14%
Residual Sugar	1.2g/L
Acidity	5.6g/L
Wine pH	3.25
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

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 Nebbiolo for this wine is sourced from younger vines within Vajra's estate vineyards, planted on Tortonian and Serravallian soils. Predominantly located in the communes of Barolo and Novello, these vines average between five and ten years old and will eventually be used to produce Barolo DOCG. In addition to this, a portion of fruit is blended from the 'Roccabella' vineyard in the commune of Sinio, planted on steep south-facing terraces.

VINTAGE

2023 was subject to some erratic weather but was ultimately defined by a long, even growing season with bud break around mid-March, early flowering, and a late harvest thanks to good diurnal shifts. Grape bunches were loose in structure, which resulted in low yields and very healthy grapes thanks to increased airflow.

VINIFICATION

Fruit for the 2023 Langhe Nebbiolo was picked between the fourth and 19th of October, and fermentation lasted for 26 days, followed by spontaneous malolactic fermentation. The resulting wine was then aged for six months in stainless-steel tanks before being bottled on April 30th, 2024.

TASTING NOTES

Light garnet in colour, the 2023 Langhe Nebbiolo is fragrant and floral. The nose is defined by delicate flowers, such as geranium and rose petals, while the palate is fresh and vibrant, with notes of wild strawberry, sour cherry and a spicy finish.