

G.D. Vajra,  
**Barbera d'Alba Superiore 2022**  
Langhe, Piemonte, Italy



Grape Varieties	<b>100% Barbera</b>
Winemaker	<b>Aldo and Giuseppe Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Acidity	<b>6.5g/L</b>
Wine pH	<b>3.34</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</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 for this wine come from old vines, the majority of which were planted in 1949 in two exceptional vineyards: Bricco delle Viole in the commune of Barolo, and Bric Bertone in the commune of Sinio. These old vines are low yielding and produce berries that ripen really slowly, with thick skins. Bricco delle Viole is south and south-east facing at an altitude of 380-470 metres above sea level and the vines are planted at a density of 4,200-4,700 plants per hectare. Bric Bertone sits at 340-390 metres above sea level with a southern exposure. The soil here is rich in calcareous marl, with rocky outcrops, giving elegant, fragrant and particularly long-lived wines. The vines are trained in a mixed Guyot system.

## VINTAGE

The 2022 vintage started with unusually dry conditions and warm days. By March, snow and rain in the mountains helped restore the water supply, though the vineyards remained dry. Budbreak occurred on March the 25th, followed by a mix of light spring rains and severe hailstorms that, luckily, missed the vines. As flowering progressed, warm weather set in by early June and lasted through the summer. Harvest began on August the 16th and finished on October the 14th. While yields were lower than usual, the 2022 vintage rewarded beautifully vibrant and expressive wines, showcasing the incredible resilience of the vines.

## VINIFICATION

The hand-harvested fruit was sorted in both the vineyard and the winery before it was destemmed and gently crushed. Each parcel was individually fermented so to respect the personality and qualities of each site, for approximately 42 days on average, at temperatures below 30°C. While Barbera is often treated with shorter and vigorous macerations, Vajra works with gentle punchdowns and cap rinsings for longer periods, in order to capture all the fragrance of the grapes. Malolactic fermentation took place in stainless-steel vats, after which the wine was aged in large, Slavonian casks, before being bottled on the 10th of August, 2023.

## TASTING NOTES

The 2022 Barbera D'Alba has a deep purple colour. The nose is vibrant and combines raspberry and blackberry, with floral notes and fig. The palate is expressive, layered with a wonderfully elegant texture and smooth tannins.