



Grape Varieties	100% Barbera
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.15g/L
Acidity	5.65g/L
Wine pH	3.3
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 grapes are sourced from six vineyards across three subregions. Four are in Barolo, planted between 1968 and 2004 on chalky, Tortonian soils, facing either south-east or south-west. Here, the chalky soils create delicately aromatic wines with high acidity and red berry characteristics. Conversely, the two vineyards in Novello and Sinio are planted on Helvetian soils, lending ripe, black fruit notes and a stony minerality, with firmer tannins. All these vineyards are planted at high elevations, benefiting from cool night temperatures, which help the fruit to ripen gradually.

VINTAGE

The 2024 vintage will be remembered as a challenging one, starting with a late winter and spring frost in April. The spring months saw abundant rain, causing threats of disease throughout the vineyard. Careful vineyard management was crucial and when the warm temperatures of summer arrived the vines were well equipped with water reserves. Despite the challenges of this vintage, the resulting harvest was of great quality, delivering aromatic wines.

VINIFICATION

In 2024, the Barbera was harvested between September 28th and October 16th. Each vineyard was fermented separately with an extended skin contact of up to 29 days, several with submerged caps. The resulting wine was then aged for approximately three months in stainless steel prior to bottling.

TASTING NOTES

Deep purple in the glass, the 2024 Barbera d'Alba's nose is defined by fresh blackberries, black cherry, spices and fresh lavender. The palate is juicy, fragrant, and bright, with elegant acidity and notes of strawberries and fresh herbs.