



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1g/L
Acidity	5.6g/L
Wine pH	3.45
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

The 2024 vintage will be remembered as a challenging one, beginning with late winter conditions and a spring frost in April. The following months brought abundant rainfall, creating significant disease pressure in the vineyard. Careful vineyard management proved crucial, and when the warm temperatures of summer arrived, the vines were well prepared with sufficient water reserves. Despite the difficulties of the growing season, the harvest yielded grapes of excellent quality, resulting in expressive, aromatic wines.

VINIFICATION

Fruit for the 2024 Langhe Nebbiolo was picked between the 28th of September and 24th of October, and fermentation lasted for 18 days, followed by spontaneous malolactic fermentation. The resulting wine was then aged for seven months in stainless-steel tanks before bottling.

TASTING NOTES

Light garnet in colour, the 2024 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.