



Grape Varieties	100% Barbera
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14.5%
Residual Sugar	1g/L
Acidity	6.3g/L
Wine pH	3.33
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 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 2023 vintage was shaped by a challenging growing season across much of Italy. Early budburst in mid-March and early flowering were followed by a long growing season and a late harvest, with favourable diurnal temperature variation supporting slow, even ripening. Loose bunches formed during flowering, resulting in low yields and exceptionally healthy fruit. The wines show good concentration, vibrant freshness and well-defined structure.

VINIFICATION

The grapes were hand harvested between 25th September and 26th October and sorted in both the vineyard and winery before being destemmed and gently crushed. Each parcel was fermented separately to preserve the character of its site. Fermentation lasted an average of 42 days, with a partially submerged cap and gentle extraction achieved through punch downs and cap rinsings. Temperatures were allowed to rise naturally, remaining below 30°C. Spontaneous malolactic fermentation then took place in stainless-steel vats. The wine was then aged in large Slavonian oak casks before bottling.

TASTING NOTES

The 2023 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.