G.D. Vajra,

Dolcetto d'Alba 2025

Langhe, Piemonte, Italy



Grape Varieties	**100% Dolcetto**
Winemaker	**Giuseppe and Aldo Vaira**
Closure	**Natural Cork**
ABV	**13%**
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

Historically, Dolcetto was cultivated on prime land just above the Nebbiolo vineyards. In keeping this approach, the Vajra family vineyards grow in areas that best showcase the varietal. The grapes are sourced from four of the estate's own vineyards: Coste di Vergne, Fossati and Pascolo in Barolo and Ravera in Novello. The vines are trained using the guyot system and planting dates range from 1982-2002. Soils here are a mix of limestone and marl. Aldo Vaira has followed organic practices since 1971 and all of the estate's vineyards have been certified organic since the 2019 vintage.

VINTAGE

The 2025 vintage was marked by very low yields, yet delivered fruit of exceptional quality. Following a moderately cold January, an early spring brought abundant rainfall. While hail reduced overall production, a warm, bright summer resulted in grapes of excellent ripeness and concentration.

VINIFICATION

As the vineyards are located at a high elevation, and are protected from thermal inversion, the fruit was allowed a longer hanging period for fuller ripening. Fermentation was long and gentle, lasting roughly 15 days on average. The wine was then racked twice prior to malolactic fermentation, which took place in stainless-steel vats. Ageing took place in stainless-steel vats only, to preserve the varietal freshness and lasted for around four months.

TASTING NOTES

This Dolcetto d'Alba is a vibrant deep purple in colour, true to its youthful energy. The nose opens with notes of an expressive burst of blueberry and a distinctly vinous character, layered with delicate floral undertones. The palate is vibrant and refreshing with a delightful balance of fruitiness and tannins. Flavours of red berries, liquorice notes carry through the finish with subtle hints of sweet spice like such as clove and a touch of cinnamon.