G.D. Vajra,

`Pétracine` Langhe Riesling 2025

Langhe, Piemonte, Italy



Grape Varieties	**100% Riesling**
Winemaker	**Aldo & Giuseppe Vaira**
Closure	**Natural Cork**
ABV	**12.5%**
Bottle Sizes	**75cl**
Notes	**Certified Organic**

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 first vineyard dedicated to Riesling was planted in 1985 in Fossati, one of the highest vineyards in Comune di Barolo, on a south-east slope facing the morning sun. Soil here is a singular composition of gravel and sand. The second block was planted in 2000 in Bricco Bertone (Comune di Sinio). This is a north-east exposure on a hill characterized by limestone and homogeneous soils. The name Petràcine comes from the Latin for Riesling, 'petra' meaning stone and 'racine' meaning root, indicating that it could grow in rocky soil.

VINTAGE

After a moderately cold January, spring arrived early with an early budbreak. Abundant rains demanded careful vineyard protection, but also built up valuable water reserves for a warmer June. Several hail events naturally reduced the crop during summer. Harvest began on August 19th, unfolding under bright days and wide diurnal shifts, preserving freshness and precision. Resulting in a small vintage in terms of quantity, yet one of radiant and high-quality fruit.

VINIFICATION

All the grapes were harvested by hand to preserve whole bunches, between September 4th and 9th. This was followed by whole-cluster pressing and a long and delicate stainless steel fermentation of approximately 25 days. After fermentation, ageing took place on the finest lees for approximately five months, to protect the wine from oxidation.

TASTING NOTES

Pale lemon yellow in colour. this is a vibrant, youthful wine lead by pear and white peach aromas, whilst intertwined with bright citrus notes. On the palate, it is dry and clean, with good structure and flavours of crisp ripe apple and a long, citrussy finish.