G.D. Vajra,

Barolo `Albe` 2022

Barolo, Piemonte, Italy



Grape Varieties	**100% Nebbiolo**
Winemaker	**Aldo and Giuseppe Vaira**
Closure	**Natural Cork**
ABV	**15%**
Residual Sugar	**0.9g/L**
Acidity	**5.7g/L**
Wine pH	**3.43**
Bottle Sizes	**75cl,150cl**
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 the Barolo 'Albe' hail from three single-vineyards: 'Fossati', 'Coste di Vergne' and 'La Volta'. 'Fossati' was planted between 1969 and 2004 on soils of Sant'Agata fossil marls and faces south-east, while 'Coste di Vergne', which was planted in 1995 on limestone marl, faces south-west. The vineyard of 'La Volta', planted between 1998 and 2000, shares the same soils as 'Fossati' but with an 180° east-west exposure. All three vineyards are guyot-trained and planted between 380 and 480 metres above sea level.

VINTAGE

2022 was a challenging Barolo vintage and was one of the driest growing seasons of the past 60 years. Warmer than average conditions in the spring led to an early start to the growing season, with budburst taking place on 25th March and flowering taking place in May. Hailstorms in June caused some issues with fruit set and resulted in a reduction in yields of around 30% in the Vajra vineyards. Warm and dry conditions continued throughout the summer, and the younger vines struggled due to a lack of soil water reserves following the previous dry year, but older vines with more developed root systems and cooler sites at higher elevations fared better. Careful work in the vineyard and canopy management to shade the bunches was crucial. Harvest started earlier than usual, with the first parcels picked in mid-August, and concluded in mid-October. Despite low yields, the vintage demonstrates the resilience of the vines, and delivers wines that are vibrant, flavourful, and drinking beautifully now.

VINIFICATION

The fruit went through three rounds of sorting, both in the vineyard and winery. The final sorting occurred post destemming, where only the best single berries were selected for vinification. Fermentation occurred in custom-designed vertical tini, followed by a long skin maceration of up to 61 days. Spontaneous malolactic fermentation occurred in stainless steel the following spring, giving the wines a softer texture on the palate.

TASTING NOTES

This wine is garnet red in colour, with crushed floral notes on the nose. The palate is vibrant, displaying notes of rose petals, fresh strawberries and raspberry, tobacco, and orange peel. The long finish is complemented by smooth, velvet tannins.