

# G.D.VAJRA

## BAROLO

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

ALBE® 2022



“ The true Beauty of Albe is the caress of the sun that rises three times every morning over our vineyards. It’s the exceptional simplicity of nature that makes the awakening of life an everyday miracle. ”

Milena Vaira

**DESCRIPTION:** Albe is our tribute to traditional Barolo and its ‘Maestri’. This is a blend of high-elevation vineyards where, every day, we see three beautiful sunrises - or Albe.

**VARIETY:** 100% Nebbiolo.

**VINEYARD AND TERROIR:** Albe is a blend of Barolo DOCG vineyards with exposures that range from south-south-east to south-west, at high elevation, between 380 and 480 m above sea level.

**GROWING:** In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and “recipe-free” attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests.

**VINTAGE:** The year started with dry weather and warm daytime temperatures. By March, the water table was partially restored due to snow and rainfall in the mountains. Budbreak began on March 25th and the following two months saw a succession of gentle rainfall as well as very severe hailstorms that our vineyards luckily avoided. After a progressive flowering, warm weather settled in early June and lasted through the summer. Once September came around, the temperature dropped, resulting in ideal conditions for the Nebbiolo harvest. Picking started on August 16th and was completed by October 14th. 2022 was a great reminder of how beautifully resilient vines are, and resulted in low yields yet vibrant, flavorful and juicy wines.

**HARVEST AND WINEMAKING:** In 2022, fruit for our Barolo Albe was picked between September 23rd and October 12th. Grapes were sorted manually three times: directly on the vine, as whole clusters on the sorting tables and lastly as single berries after destemming. Vinification was carried out in custom-designed vertical tini, with gentle punch down and pump-overs. Maceration was very long, lasting an average of 36 days with partial submerged-cap. Spontaneous malolactic fermentation occurred in stainless steel during the following spring.

**AGING:** 22 months in large Slavonian oak casks of 40, 50 and 75 hectoliters. Bottling took place between the 16th and the 20th of June 2025.

**TASTING NOTES:** The 2022 Albe shines with a lively, translucent garnet red. The nose opens on delicate rose petals, candied cherry and amarena, followed by hints of cedar wood, juniper berries and wildflowers, with a gentle touch of sea breeze and florist floor, all lifted by notes of lemon blossom and blood orange. On the palate, mountain strawberries and juicy dark fruits are carried by a silky texture and refined tannins. The final is lingering, long and beautifully mineral.

**FORMAT:** 0,375L, 0,75L, 1,5L and 3L.

# ALBE

Azienda Agricola G.D. Vajra

Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia

[www.gdvajra.it](http://www.gdvajra.it)

