

# G.D.VAJRA

## BAROLO



## MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2018

Selezioni Varietali

“ Moscato is part of the culinary tradition of Piedmont. We strive to preserve its full energy and wish to pair it with the most joyful moments in life. ”

Milena Vaira

**DESCRIPTION:** Moscato is a beautifully aromatic variety that is deeply rooted in the winemaking heritage of Piemonte. We pick our grapes at full ripening, when the berries start to be gold in color. Our dream is to bring all the perfumes, the freshness and the texture intact to the bottle.

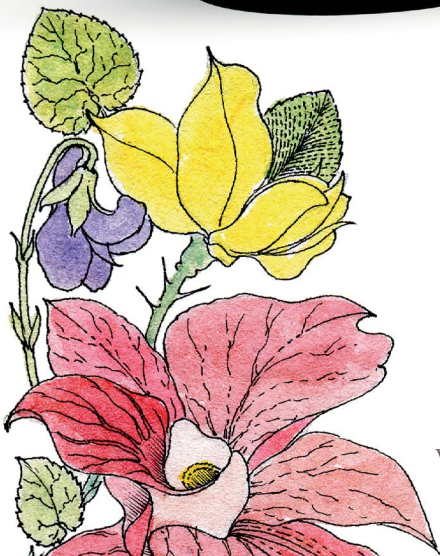
**VARIETY:** 100% Moscato bianco.

**VINEYARD AND TERROIR:** Steep, old estate vineyards.

**VINTAGE:** 2018 was marked by an abundant flowering, a gradual ripening and one of the latest harvests of the decade. Precipitations were exceptional during the entire year, as the dedication of our vineyard team. Such determined work and a meticulous sorting gifted us with healthy grapes, with delicate perfumes and a juice that was pink already upon crushing. This harvest was particularly favorable for the best exposed vineyards, those at high elevation, and the late ripening varieties - but it is giving us great surprises also on the whites and Dolcetto. All the wines are fragrant, deliciously aromatic, with elegant tannins. 2018 reminds 2016 and perhaps even more 2004, and promises to become an elegant and classic vintage.

**HARVEST AND WINEMAKING:** Moscato harvest starts usually around the end of August. Picking decisions are individual to each site. Aldo always gives few more days of ripening to this variety, which is a challenging decision in a crucial period yet rewarded by the beautiful fruits. Cold settling followed by a slow fermentation at low temperature. Fermentation is stopped by drop of temperature, and the wine is kept refrigerated until bottling.

**TASTING NOTES:** Beautiful soft color with green reflections. Aromas of fruit with yellow flesh: apricot, peach, exotic fruits. Then elderflower, pear and a hint of sage. Delicate and persistent bubbles, refreshing and cleansing the palate. The balance between sweetness and freshness continues in a long and creamy finish, surprisingly savory.



Azienda Agricola G.D. Vajra

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