

G.D.VAJRA

BAROLO



MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2022

Selezioni Varietali

“ Moscato is a 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.

2022 vintage features a bright acid spine that conveys a wonderful freshness to the palate.

VARIETY: 100% Moscato bianco.

VINEYARD AND TERROIR: Steep, old estate vineyards.

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.

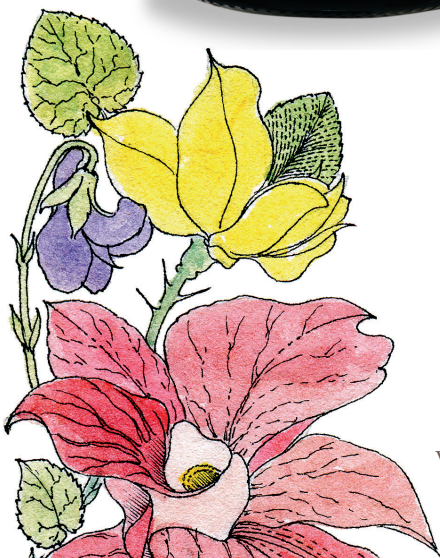
VINTAGE: The year started with extremely dry weather and warm daytime temperatures. By March, the water table was partially restored due to snow and rainfall in the mountains. Budbreak began on March 25th and the following two months saw a succession of gentle rainfall as well as very severe hailstorms 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: Moscato harvest usually starts around the end of August. Picking decisions are individual to each site. Aldo always gives a few more days of ripening to this variety, which is a challenging decision in a crucial period yet rewarded by the beautiful fruits.

Moscato was picked between August 23rd and September 8th. Cold settling followed by fermentation at low temperature.

TASTING NOTES: Beautiful bright gold color. Delicate aromas of stone fruits, grapefruit, peach and white pear. A whiff of elderflower, hints of sage, lychee and pineapple weave the bouquet. This Moscato has a beautiful texture, wrapped by a creamy and persistent finish.



Azienda Agricola G.D. Vajra

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

