

# G.D.VAJRA

## BAROLO

### MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2023

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.

**VARIETY:** 100% Moscato bianco.

**VINEYARD AND TERROIR:** Steep, old vineyards planted since 1965 onward.

**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:** 2023 is shaping to become a lovely vintage in Barolo, despite the erratic weather that hit east of the Langhe and in many regions across Italy.

The year features some markers of classicism: a long phenolic season - starting with early bud break around mid of March- early flowering and a late harvest blessed by good diurnal shifts. Clusters were loose since flowering, which resulted in low yields and very healthy grapes.

We expect this to be a vintage of good density, vibrant energy and beautiful structure.

**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.

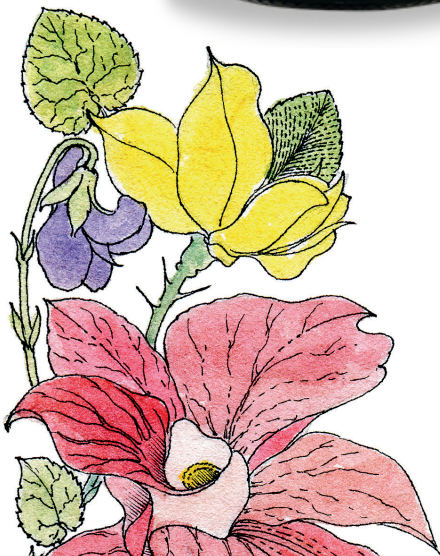
In 2023, grapes for our Moscato d’Asti DOCG were picked between August 26th and September 14th.

The fruit is brought as quickly as possible to the winery and undergoes a very gentle pressing. Fermentation is carried in small batches to provide for the brightest, most enticing aromas in each bottle.

**TASTING NOTES:** The 2023 Moscato d’Asti DOCG has a beautiful and luminous gold color. Delicate aromas of tropical fruits, orange, zagara (orange blossoms), apricot, golden apple, lemon and white flowers.

Well balanced and clean in the mouth, fresh, with gracious creaminess, lively acidity, and delicate and persistent bubbles that refresh and cleanse the palate.

**FORMAT AND CLOSURE:** 750ml cork and Stelvin, 375mL Stelvin.



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