

G.D.VAJRA

BAROLO

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2024

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, deeply rooted in the winemaking heritage of Piemonte. At G.D. Vajra, grapes are picked at full ripeness, when the berries take on a golden hue. The dream behind this wine is simple and profound: to capture all the perfumes, the freshness, and the delicate texture of the fruit—intact, just as nature offered them.

VARIETY: 100% Moscato bianco.

VINEYARD AND TERROIR: The Moscato d'Asti 2024 comes from steep, old vineyards planted from 1965 onward, located between the hills of Mango and Santo Stefano Belbo. These high hills, with their fine calcareous soils and excellent exposure, are among the most storied crus for Moscato. The age of the vines and the natural ventilation of the sites contribute to grapes of remarkable balance and aromatic intensity.

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: 2024 is set to deliver wines of fresh aromatics, moderate alcohol level and irresistible drinkability. Winter came late and so did the snow on the mountains. Budbreak was first recorded on March 11th, threatened by frost a month later. Starting in May, abundant rain marked the growing season, causing sustained fungal pressure and intense vineyard work. Temperatures rose eventually, turning 2024 into a warm vintage, with a significant hailstorm episode in early August on the western slopes between La Morra and Novello. Harvest started on August 30th and finished - intertwined by numerous rainfalls - on October 24th. This was one of the most demanding vintages since 1972, with close-to-heroic work in the vineyards. We are proud to confirm that we persevered in our organic commitment and were able to harvest gorgeous fruit, if in reduced yields.

HARVEST AND WINEMAKING: Harvest typically begins at the end of August, but picking decisions are made site by site. Aldo has always believed in giving Moscato a few extra days on the vine—an act of trust and patience that, especially in long vintages like 2024, rewards the wine with extraordinary depth and character. Grapes were picked between September 7th and 20th. The fruit is quickly brought to the winery and gently pressed. Fermentation takes place in small batches throughout the season, to preserve the liveliest and most captivating aromatics in every bottle.

TASTING NOTES: With only 5.5% alcohol and a generous, creamy mousse, the 2024 Moscato d'Asti DOCG beautifully expresses the pure essence of fresh, sun-ripened grapes. The palate is lively and layered, unfolding an elegant floral bouquet interwoven with notes of golden apple, apricot, and candied peach. The finish is long, vibrant, and clean—inviting yet another joyful sip.

FORMAT AND CLOSURE: 750ml, 375mL Stelvin.

Azienda Agricola G.D. Vajra

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