

G.D.VAJRA

BAROLO

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2025

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 one of Piemonte's most beautifully aromatic varieties, deeply woven into the region's winemaking heritage. At G.D. Vajra, the grapes are grown on steep hillside vineyards and harvested entirely by hand, at full ripeness, when the berries glow with a soft golden hue. Our dream is to preserve the pure fragrance, vibrant freshness and delicate texture of the fruit, untouched and luminous. With its naturally low alcohol and remarkable drinkability, it is a wine of lightness and joy, inviting another glass with effortless grace.

VARIETY: 100% Moscato bianco.

VINEYARD AND TERROIR: Steep, mature vineyards planted from 1965 onward, nestled between the hills of Mango and Santo Stefano Belbo. These elevated sites, with their fine calcareous soils and ideal exposures, are among the most historic and celebrated crus for Moscato. The age of the vines, their deep root systems, and the natural ventilation of the slopes contribute to fruit of remarkable balance, purity, and aromatic intensity.

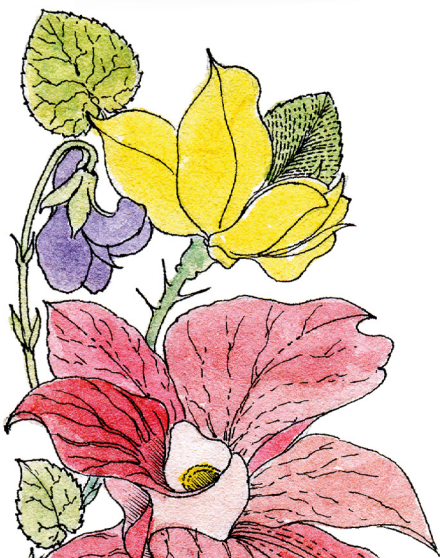
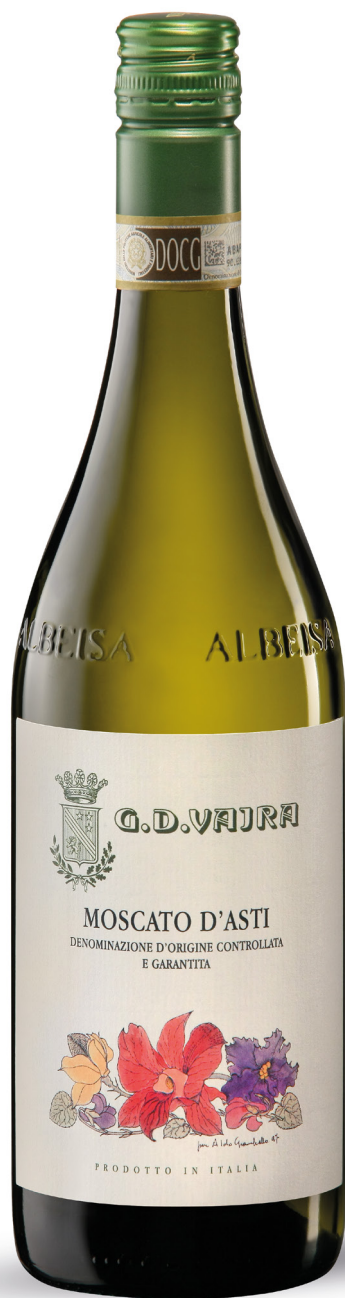
GROWING: In 1971, Aldo Vaira, then still a university student, was among the earliest to embrace organic farming in Piemonte. For more than five decades, our vineyards have been nurtured through permanent grass cover and spontaneous vegetation, preserving soil structure, enhancing microbial life, and fostering natural balance. These practices also encourage deeper root systems and ensure good water retention and soil oxygenation, allowing the vines to explore the subsoil and build natural resilience. The estate is certified organic and Equalitas sustainable. With an extraordinary level of manual work per hectare, farming at Vajra remains a labor of love, guided by observation, humility, and daily presence in the vines. Continuous research supports the vitality of our soils and the biodiversity of flora and fauna, extending beyond the vineyards into surrounding fields and woodlands, with the purpose of strengthening the resilience of the entire ecosystem.

VINTAGE: The 2025 vintage was marked by very low yields, yet extraordinary fruit quality. After an only moderately cold January, spring arrived early, announced by primroses, almond and apricot blossoms and an early Nebbiolo budbreak. Abundant rains demanded careful vineyard protection, but also built up valuable water reserves for a very warm June. Several hail events naturally reduced the crop. Harvest began on August 19th, unfolding under bright days and wide diurnal shifts, preserving freshness and precision. A small vintage in terms of quantity, yet one of radiant fruit and rare beauty.

HARVEST AND WINEMAKING: The Vajra family has always believed in allowing Moscato a few extra days on the vine: an act of trust and patience that rewards the wine with extraordinary depth and character. In 2025, harvest began on August 29th and continued through the end of September, with each parcel picked at its ideal moment. The grapes are gently pressed and fermentation takes place in small batches throughout the season, preserving the wine's most vibrant and captivating aromatics in every bottle.

TASTING NOTES: The 2025 Moscato d'Asti DOCG opens with a radiant bouquet of pear, apricot and orange blossom, lifted by delicate notes of elderflower and white petals. Subtle hints of acacia honey lend gentle depth, enhancing its aromatic charm. Creamy yet poised, the palate is lively, juicy and luminous. Ripe pear and white orchard fruit unfold alongside vibrant floral tones and a delicate sweetness, sustained by a fine mousse. The silky texture is refreshed by bright acidity, bringing balance and lift. The finish is clean, fragrant and persistent, echoing blossoms and light honeyed nuances.

FORMAT AND CLOSURE: 0,75L, 0,375L Stelvin.



Azienda Agricola G.D. Vajra
Via delle Viole, 25 - Fraz. Vergne 12060 Barolo (CN) - Italia
www.gdvajra.it

