

Moscato d'Asti 2017

Asti, Piemonte, Italy



Grape Varieties	100% Moscato/Muscat
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Winemaker	Aldo Vaira
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Closure	Screwcap
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ABV	5.5%
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Bottle Sizes	37.5cl, 75cl
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Notes	Sustainable
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PRODUCER

Aldo Vaira's wines are characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of his vineyards at about 400 metres above sea level in the village of Vergne in the commune of Barolo. G.D. Vaira was established in 1972 and named after Aldo's father, Giuseppe Domenico Vaira. Aldo has been gradually increasing the area under vine to 60 hectares, of which 10 are Nebbiolo for Barolo, located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. A traditionalist, Aldo adheres to old-style winemaking methods, though blends these with new techniques, such as temperature-controlled fermentation, to produce such superbly elegant wines.

VINEYARDS

Aldo Vaira grows his Moscato grapes in the 'Riforno' vineyard in the Comune of Mango, in the Moscato d'Asti zone. It is a south-facing, 2.5 hectare vineyard planted at the top of a very steep slope, at 420-470 metres above sea level. The vines are trained in mixed Guyot system and were planted between 1986-2007. The planting density is 3,600 vines per hectare.

VINTAGE

The 2017 vintage saw a dry winter and freezing temperatures in April. The rest of spring and summer were very dry. Harvest started one week earlier than in 2016. Despite dry weather, which led to a 20% reduction in yield, the grapes were very healthy and rich in flavours and aromas.

VINIFICATION

The grapes were left to mature on the vine until ripe, then hand-picked and sorted. Soft pressing was followed by cold settling. Fermentation lasted for a week in stainless steel tanks at 14°C. There was no skin contact. Unoaked, the wine was held in temperature controlled stainless steel tanks to retain freshness and natural effervescence until bottling.

TASTING NOTES

This Moscato is youthful yellow in colour with straw yellow hues. On the nose there are expressive aromas of sage and fresh yellow fruits such as apricots, peaches and exotic fruits. A delicate, fine mousse refreshes and cleanses the palate. The balance between sweetness and freshness carries into a long creamy finish.