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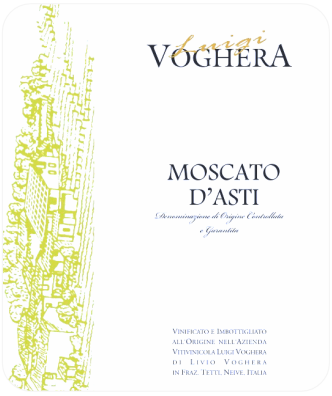

LUIGI VOGHERA
Moscato d'Asti

REGION/ ORIGIN	Piemonte Moscato d'Asti DOCG
VINTAGE	2019
VARIETALS	100% Moscato
ALCOHOL	5.5%
FERMENTATION	Stainless steel
AGING	No oak aging
FILTER/FINING	Light/Plant based
TOTAL SULFUR RS	140 mg/l 120 g/l

WINEMAKER	Livio Voghera
WINERY ESTABLISHED	1974
VINEYARD(S)	Estate vineyards
AGE OF VINEYARD(S)	25 years old
SOIL TYPE	Clay & chalk
VINEYARD(S) ELEVATION	250 meters
FARMING METHODS	Sustainable
HARVEST	End of September
PRODUCTION	14,000 bottles

Livio's sister Roberta, along with their mother Pinuccia,
own and chef at one of the top restaurants in the Barbaresco zone: Carlin Carlota

Luigi Voghera is nestled smack dab in the middle of Barbaresco country in Piemonte, in a small village called Tetti, situated between the three main towns of the region: Treiso, Neive, & Barbaresco. In 1974, Luigi and his wife Pinuccia, officially opened up their lovely winery to focus on what their estate fruit could do best. Luigi has since passed on, but his son Livio has followed in his father's footsteps to a tee, and makes extraordinary wine from their sustainably farmed 22 hectares of vineyards. Livio has a small but beautiful cellar full of large old oak barrels to help age some of his wines, while still retaining as much specific varietal character from his grapes. Although Barbaresco is the true flagship of Livio's property, he is able to bring out a perfect and classic expression from every grape that he works with. As he has expanded his standard line of Nebbiolo and Barbera further, his Favorita, Arneis, and even Moscato are all precise and exquisite as well. Each and every year Livio strives to work more and more with the native flora and fauna for a wholistic production, and it shows in the love that you taste in the bottle.

The Moscato of Tetti comes together with the perfect balance of acid and sweetness

Voghera's *2019 Moscato d'Asti* is a beautiful example of what can be done with the Moscato varietal. The fruit comes from a very small 25-year-old vineyard and is harvested by hand at the end of September. This wine shows mouth-watering aromas of ripe peach, apricot, pear, and melon with just a hint of earthiness lying underneath. In the mouth it is full of flavors of peach, pear, melon, and honey. A lovely refreshing wine with a perfect balance of fruit and sweetness, without being over the top and syrupy. This can be served with a wide variety of desserts but is also excellent as an aperitif.