



LUIGI VOGHERA

Moscato d'Asti

REGION/ ORIGIN	Piemonte Moscato d'Asti DOCG	WINEMAKER	Livio Voghera
VINTAGE	2023	WINERY ESTABLISHED	1974
VARIETALS	100% Moscato	VINEYARD(S)	Estate vineyards
ALCOHOL	5%	AGE OF VINEYARD(S)	25 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay & chalk
AGING	No oak aging	VINEYARD(S) ELEVATION	250 meters
FILTER/FINING	Light/Plant based	FARMING METHODS	Sustainable
TOTAL SULFUR RS	130 mg/l 140 g/l	HARVEST	End of September
		PRODUCTION	16,000 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 2023 Moscato d'Asti is a beautiful example of what can be done with the Moscato varietal. The fruit comes from a 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.