



SCRAPONA COLLEZIONE

Aged Moscato d'Asti di Strevi

Moscato improves over time in Strevi. A true sensory revolution

Origin	100% Moscato Bianco. Strevi, Bagnario Valley, Scrapona hill. Vineyard planted in 1996, using the wood from the old vines previously planted here. The soil is mainly sand and marl, with south-west exposure.
Wine making	After a classic Scrapona vinification, some bottles from our best vintages are stored to age for minimum 5 years in an old underground concrete vat.
Tasting notes	Golden color with aromas of mandarin, rosmarin, riesling petrol, cedar, flowers. The taste is intense with an incredibly preserved fragrance, and a subtle sweet sensation
Pairings and serving	Try it with cheese, or as a dessert itself. Store the wine in a dry cool dark place, keeping the bottle in vertical position. Before service chill the wine at 8-10 °C.