



MARENCO



ASTI

Asti DOCG

Moscato for the party

Origin 100% White Moscato. Marenco vineyards in Strevi

Wine making

After crushing and de-stemming the juice is kept in refrigerated tanks for decanting. At the time of fermentation it is placed in pressurized tanks until reaching 6,5% alcohol. Fermentation is arrested by lowering the temperature, resulting in a fine, intense and persistent foam.

Tasting notes

Straw yellow in color, with fine and elegant perlage. Pleasant fruity and intense aroma that expresses the elegance of orange blossom, apples and peaches, typical of the Moscato grape. Sweet, aromatic and delicate.

Pairings and serving

A dessert wine, to combine with pastries and fruit cakes. Perfect for a celebration.
Store in a dark and cool place.
Serve at 8°-10° C in medium sized glasses.