

PASSRI'

Strevi DOC

The soul of Moscato di Strevi in an unforgettable sip. A pleasure that lasts over time

Origin	100% Moscato Bianco. Strevi, Bagnario Valley, The soil is mainly sand and marl, with south-west exposure.
Wine making	Moscato grapes are selected and dried through the warmth of the sun and the blowing of the wind, that naturally concentrate the fruit's sugars and aromas. After drying the grapes are softly pressed. Selected skins are left to ferment with the must in stainless steel. The fermentaion can last up to 6 months and stops naturally without filtration due to the high level of alcol and sugars. Then the wine is aged in old barrels for two years.
Tasting notes	Intense yellow gold with amber highlights, ample bouquet with notes of candied citrus, apricot and spices, jam and nuts; on the palate hints of fresh and dried fruit, spices and baked apple.Pleasent freshness and minerality.
Pairings and serving	Excellent way to end a meal with confectionary or pastries as well as with cheeses, including blue-veined, foie gras and patè. Store the bottle horizontal in a cool and dark place. The wine ages well for decades. Open and serve at 10-12°C in small glasses for dessert wines. After opening the wine preserves its good taste for a long time.