



MARENCO



ASTI ASTI DOCG



GRAPES 100% Moscato Bianco.

ORIGIN Marenco vineyards in Strevi.

WINE MAKING After crushing and de-stemming the juice is kept in refrigerated tanks. At the time of fermentation it is placed in pressurized tanks until reaching 7° alcohol. Fermentation is arrested by lowering the temperature. The wine stays with yeasts for about 3 months to gain structure and complexity. Then it is filtered and bottled.

TASTING NOTES Pale 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 flavour.

PAIRINGS Thanks to its low alcohol level and delicate creamy taste it's a perfect aperitivo. It's also the perfect wine for celebrations, and can be paired with Dessert.

SERVING SUGGESTION Open and serve at 6-8°C

TECHNICAL INFO Alcohol 6,5% by vol - Contains sulphites.



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