



MARENCO



SCRAPONA MOSCATO D'ASTI DOCG STREVI



GRAPES 100% Moscato Bianco.

ORIGIN 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 The grapes, manually selected and harvested at the beginning of september, are softly pressed and naturally clarified. The fermentation takes place in pressurized vat and is interrupted thru filtration when reaching 5% alcol, and a delicate perlage. No sugar is added.

TASTING NOTES Golden yellow, sweet aromatic with fine, elegant perlage. Intense and persistent nose with hints of, lime, apricot, orange blossom and passion fruit. Flavor is fresh, elegant, and aromatic like the moscato grapes it comes from.

PAIRINGS A welcome drink to relax with any time as well as an interesting aperitif paired with tempura, light cheese, spicy foods. Ideal with hazelnut cakes, panettone, fruit salads macaroons and zabaglione

SERVING SUGGESTION Store the wine in a dry cool dark place, keeping the bottle in vertical position. Before service chill the wine at 8-10 °C. Open and serve in medium balloon glasses. Scrapona ages well and it is surprisingly good even after 10 years

TECHNICAL INFO Alcohol 5% by vol - Contains sulphites.



MARENCO



SCRAPONA MOSCATO D'ASTI DOCG STREVI



WINE ENTHUSIAST

94 pt

Wine & Spirits

90
Points