

SCRAPONA 2017: Moscato d'Asti DOCG



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.

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

TASTING Golden yellow, sweet aromatic with fine, elegant perlage. Intense and persistent nose with hints of citrus, tony, lime, and orange blossom.
NOTES 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 aperitiff paired with tempura, light cheese, spicy foods. Ideal with hazelnut cakes, panettone, fruit salads macaroons and zabaglione

SERVING SUGGESTIONS 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

ALCOHOL 5,5%



marenco[®]