

# STREV: Moscato d'Asti DOCG

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GRAPES Moscato Bianco

ORIGIN Marengo vineyards, in Strevi

## 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 NOTES

Straw yellow with intense aromas of citrus, apricot, fig and orange blossom; taste is pleasantly sweet and aromatic like the Moscato grapes it comes from.

## PAIRINGS

The alcohol content makes it a delicious and natural thirst-quencher anytime as well as a dessert wine par excellence; it also lends itself to

SERVING Store the wine in a dry cool dark place, keeping the bottle in vertical position. Before service chill the wine at 8-10 °C.

ALCOHOL 5,5%



**marengo**<sup>®</sup>