

# MARENCO

## STREV MOSCATO D'ACQUI DOCG

The name Strev refers to the hills where the Moscato grapes are cultivated. The Strevi hills are located in the eastern part of the Asti DOCG appellation. The Moscato grapes grown here are known for their exceptional ripeness due to the warm microclimate and steep hillsides. The juice obtained from the pressing of the grapes is maintained at low temperatures until the time of fermentation which takes place in pressurized tanks. Once the alcohol reaches 5,5°, fermentation is halted and the wine is bottled with its natural vivacity.

### TASTING NOTE



Straw yellow color.  
Aromatic, delicate and fragrant.  
Aromas of citrus, apricot, fig and orange blossom.  
On the palate it is pleasantly sweet, yet mild with a rich Moscato flavor.



### FOOD PAIRINGS

Pairs well with appetizers, raw fish, sushi, and also, desserts, cakes and great as a refreshing aperitif.



### VINEYARD & PRODUCTION INFO

Soil composition: calcareous marl  
Training method: classic Guyot  
Elevation: 700-900 m asl  
Vines/hectare: 1620  
Harvest time: first half of September  
First vintage: 1950  
Production: 100.000



### WINEMAKING & AGING

Varietal composition: 100% Moscato Bianco  
Fermentation container: stainless steel tanks  
Length of fermentation: 15 days at 15°C  
in pressurized vats



### TECHNICAL DATA

Alcohol: 5,5%  
Residual sugar: 130 g/L  
Acidity: 5,5 g/L  
Dry extract: 22 g/L



### PRODUCER PROFILE

Estate owned by: Marenco Family  
Winemaker: Patrizia Marenco  
Winery production: 250.000 bottles  
Region: Piemonte



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