

PASSRÌ

STREVI PASSITO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Soil composition: sand and marl
Training method: Guyot
Elevation: 1,049 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-West
Vines age: 30 years
Harvest time: early September
First vintage: 1991
Production: 2,400 bottles



WINEMAKING & AGING

Varietal composition: 100% Moscato Bianco
Fermentation

Container: stainless steel tanks

Length: 2 months

Maceration

Technique: skin contact

Aging

Container: small barrels

Wood: old French oak

Length: 2 years

In bottle: 1 year



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 130 g/l
Acidity: 5 g/l



FOOD PAIRINGS

An excellent way to end a meal is with confections or pastries, as well as with cheeses, including blue-veined cheeses, foie gras, and pâté.



TASTING NOTE

Intense yellow gold with amber highlights, an ample bouquet with notes of candied citrus, apricot, and spices; on the palate, hints of fresh and dried fruit, spices, and baked apple.

PRODUCER PROFILE

Estate owned by: Marengo family

Winemaker: Patrizia Marengo

Total land under vine: 70 ha

Winery production: 250,000 bts

Region: Piedmont (Italy)



MARENGO

