

SCRAPONA

MOSCATO D'ASTI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 15 ha
Soil composition: calcareous and marl
Training method: Guyot
Elevation: 2,953-3,281 ft a.s.l.
Vines/ha: 1,620 vines/ha
Exposure: South-East
Vines age: 22 years
Harvest time: mid of September
First vintage: 1997
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Moscato Bianco
Fermentation
Container: pressurized stainless steel tanks
Length: 15 days
Temperature: 59 °F



TECHNICAL DATA

Alcohol: 5.5%
Residual sugar: 130 g/l
Acidity: 5.5 g/l
Dry extract: 22 g/l



FOOD PAIRINGS

Excellent aperitif; pairs well with bread and salumi, as well as desserts such as zabaione.



TASTING NOTE

Intense straw-yellow color with golden hints.
Aromatic bouquet with ripe fruit, delicate and fragrant.
The taste is delicate, with pleasing Moscato notes.

PRODUCER PROFILE

Estate owned by: Marengo family
Winemaker: Patrizia Marengo
Total land under vine: 70 ha
Winery production: 250,000 bts
Region: Piedmont (Italy)



MARENCO

