

STREV

MOSCATO D'ASTI DOCG



VINEYARD & PRODUCTION INFO

Soil composition: calcareous and marl

Training method: Guyot

Elevation: 2,296-2,953 ft a.s.l.

Vines/ha: 1,620 vines/ha

Harvest time: first half of September

First vintage: 1950

Production: 100,000 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

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



TASTING NOTE

Straw-yellow color.

Aromatic, delicate, and fragrant, with notes of citrus, apricot, fig, and orange blossom.

On the palate, it is pleasantly sweet yet mild, with a rich Moscato flavor.

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

