



PRODUCER PROFILE

Region: Piemonte
Winemaker: Patrizia Marenco
Winery Production: 250,000 bottles
Estate owned by: Marenco Family

PASSRI SCRAPONA PASSITO STREVI DOC

WINE DESCRIPTION

This passito is made from Moscato grapes grown in the Valle Bagnario. This wine is Marenco's contribution to the ancient tradition of aromatic passito production in Piemonte. 100% Moscato grapes are selected and dried whereby the warmth of the sun is harnessed in a ventilated environment so as to naturally concentrate the fruit's sugars.

TASTING NOTES

Intense yellow gold with amber highlights. Ample bouquet with notes of candied citrus, apricot and spices. On the palate, sweet with hints of fresh and dried fruit, spices and baked apple.

FOOD PAIRING

Pairs well with foie gras, herb cheeses and pastries

VINEYARD & PRODUCTION INFO

Vineyard Name:	Scrapona
Location:	Strevi, Valle Bagnario
Size:	6 Ha, 15 Acres
Soil composition:	Calcareous marl
Training method:	Classic Guyot
Elevation:	900-1000 ft.
Vines/Acre:	1620
Orientation:	Southeast
Year Vineyard Planted:	1993
Harvest time:	Mid September
First vintage:	1997
Production:	2000 bottles

WINEMAKING & AGING

Varietal composition:	100% Moscato Bianco
Fermentation container:	Old Small Wooden Barrels
Length of Fermentation:	30 days at 13° C
Maceration Technique:	First days of fermentation, skins are added back to wine to enrich flavors and color
Aging container:	French Oak Barriques
Length of Aging:	2 Years
Length of Bottle Aging:	1 Year

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	130 g/l
Acidity:	5 g/l
Dry extract:	36 g/l

