



STREV MOSCATO D'ASTI DOCG

WINE DESCRIPTION

The name Strev refers to the hills where the Moscato grapes are cultivated. The Strev 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 refermentation 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 NOTES

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 PAIRING

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:	700-9000 ft.
Vines/Acre:	1620/Acre
Harvest time:	First Half of September
First vintage:	1950
Production:	100,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Moscato Bianco
Fermentation container:	Stainless Steel Tanks
Length of Fermentation:	Second fermentation at 15° up to 15 days in pressurized vats

ANALYTICAL DATA

Alcohol:	5.5%
Residual sugar:	130 g/l
Acidity:	5,5 g/l
Dry extract:	22 g/l

PRODUCER PROFILE

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

