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We Import Passion



## CASA VINICOLA MARENCO

**Owner:** Marengo Family

**Wine Maker:** Patrizia Marengo

**Web Site:** [www.marencovini.com](http://www.marencovini.com)



## MOSCATO D'ASTI

**Type:** Sparkling dessert

**Region:** Piedmont

**Appellation:** DOCG

**Grape Varietal:** 100% Moscato d'Asti

**Vineyard Location:** Cascina Scrapona in Strevi, "Bagnario Valley"

**Orientation:** South-west

**Altitude:** 750-1050 ft

**Vine training:** Guyot

**Soil:** Limestone

**Vinification:** Temperature controlled fermentation in stainless steel.

**Aging Process:** 3 months in bottle.

**Alcohol Content:** 5.5%

**Suggested serving temperature:** 43-45 F

**Production:** 30,000 bottles

**Tasting notes:** Straw and gold in color, with an aromatic and fragrant nose. Perfect with biscotti or a bowl of fresh berries. The sweet, peachy, floral flavors of the wine lend an exotic edge to the fruit. Perfect for after dinner desserts, as an aperitif or even with brunch.

**Other Information:** The Moscato is a very old grape cultivated in all of the Mediterranean area. The name is derived from the Latin word "muscum", musk, due to the strong aromas. Moscato d'Asti is made from the same grapes in the same vineyard areas and covered under the same DOCG. Asti is made using a particular process whereby the juice begins fermenting, then stops, then begins again, several times. This process makes a low alcohol wine that retains the grapes' fresh flavors.