



MARENCO



PASSRÍ

STREVI DOC PASSITO

GRAPES 100% Moscato Bianco

ORIGIN Strevi, Bagnario Valley, Scrapona hill. Vineyard planted in 1996, using the wood from the old vines previously planted here. The soil is mainly sand and marl, with south-west exposure.

WINE MAKING Moscato grapes are selected and dried following an ancient technique whereby the warmth of the sun and the blowing of the wind naturally concentrate the fruit's sugars and aromas. After two months of drying on straw mats the grapes are softly pressed. Selected skins are left to ferment with the must in stainless steel. The fermentation stops naturally without filtration due to the high level of alcohol and sugars. Then the wine is aged in old barrels for two years.

TASTING NOTES Intense yellow gold with amber highlights, ample bouquet with notes of candied citrus, apricot and spices; on the palate hints of fresh and dried fruit, spices and baked apple.

PAIRINGS Excellent way to end a meal with confectionary or pastries as well as with cheeses, including blue-veined, foie gras and paté.

SERVING SUGGESTION Store the bottle horizontal in a cool dark place. The wine ages well for decades. Open and serve at 12°C in small glasses for dessert wines. After opening the wine preserves its good taste for long time.