

MARENCO

SCRAPONA MOSCATO D'ASTI DOCG

The Albarossa grape is a cross between Nebbiolo di Dronero and Barbera which was created in 1938 by Professor Dalmasso. Marenco was invited to be part of the revival of this unique varietal, being one of the first producers to understand the potential of the variety.

TASTING NOTE

Intense straw yellow color with golden hints.
Aromatic bouquet with ripe fruit, delicate and fragrant.
The taste is delicate, with pleasing Moscato notes.



FOOD PAIRINGS

Excellent aperitif; pairs well with bread and salumi, as well as desserts like zabaione.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Scrapona
Vineyard location: Strevi
Vineyard size: 6-15 Ha
Soil composition: calcareous marl
Training method: classic Guyot
Elevation: 900-1000 m asl
Vines/hectare: 1620
Year vineyard planted: 1993
Exposure: Southeast
Vine age: 20 y
Harvest time: mid of September
First vintage: 1997
Production: 20.000



WINEMAKING & AGING

Varietal composition: 100% Moscato Bianco
Fermentation container: stainless steel tanks
Length of fermentation: 15 days at 15°C
in pressurized vats



TECHNICAL DATA

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



PRODUCER PROFILE

Estate owned by: Marenco Family
Winemaker: Patrizia Marenco
Winery production: 250.000 bottles
Region: Piemonte



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