

LA MARANZANA

TERRE DI COLLINE E VIGNETI

PIEMONTE DOC MOSCATO PASSITO "EMEREO"

This is a sweet white passito or raisin wine, certified as denominazione di origine controllata (controlled designation of origin), made from Moscato grapes.



Tasting notes: the wine's colour shows light amber reflections that warm its overall golden hue. Its bouquet has hints of thyme and oregano that provide a fresh contrast with the flowery and honey aromas. On the palate, it presents great depth, with apricot syrup tones that give it its nobly sweet backdrop, along with successive more subtle sensations, such as hints of candied citrus and lemon liqueur that give it its freshness, and traces of almond with a touch of bitterness in the finish. The wine's superb palate is completed by the fine balance between sweet and acidic, that gives it its remarkable depth.

Culinary combinations: a dessert wine ideal for pastries. It is pleasant and refreshing on its own, particularly in summer

Alcoholic strength: 12% by volume, sugar content 150 mg/l

Serving temperature: 8-10° C

Suggested glass: goblet or flûte

Storage: in a dry and dark location at 6-12° C

Ageing potential: in order to appreciate its fragrance to the full, it is best drunk within two years



Oenological characteristics

Type	sweet white raisin wine
Grape variety	100% moscato
Average annual production	500 bottles, each 750 ml
Maturation	not necessary as a result of its freshness
Ageing	ready to drink one month after bottling
Fermentation temperature	17-18° C, until the strength of 12.5% alcohol by volume has been reached
Time of fermentation	25-30 days
Malolactic fermentation	not suitable for a wine of this type
Total acidity	5,5 g/l.
Ph	3,40
Winemaking process	the grapes are harvested late, and then spread on racks, protected from the weather. Fermentation of the must is performed in Allier oak barriques, in which the wine develops for 18 months. After bottling, it remains in the cellars for another ten months in order to perfect its maturation.
Area	hillside areas of Strevi, considered as the grand cru of Moscato raisin wine