



STREVI 2007 is a raisin wine produced from Moscato grapes; the bunches of grapes are hand picked and leaved in open space for several weeks on wooden lattice for withering

STREVI DOC PASSITO

Type Raisin wine produced only with Moscato grapes; Passione can be recognize for the typical Bragagnolo style in making wine from aromatic grapes. It's a inimitable raisin wine in which organoleptic characteristics of the Moscato grapes meet the story of the ancient raisin wines and the technical innovation.

Label Our bottles' design is managed by Turin-based designer Matteo Tampone, is not casual: at its base, the silk-screen printed, opaque black and laminated silver label shows a pattern which 'moves forward' year after year, symbolizing life and continuity with time; furthermore, essence and history of all bottles produced each year are defined by a specific word on the label itself.

Grapes 100% Moscato d'Asti.

Winemaking After withering for several weeks, bunches of grapes are cleaned of any botrytized grapes and others imperfections, destemmed, pressed and macerated to extract the aromatic components; then the must is fermented and aged.

Aging The aging in cellar lasts at least two years and it takes place in steel tanks and oak barrels. A second period of aging occurs in bottle.

Colour Strevi doc passito has a golden colour, that is bright and intense.

Scent The scents are passionate and the aroma remembers white flowers and yellow fruits in syrup.

Flavour Passione has a thick and structured mouthfeel; the taste is sweet and balanced with acidity. It's possible to recognize notes of white flowers and yellow fruits in syrup.

Serving temperature: 4-6 °C

Food pairing Both fresh and aged cheese, as long as they are flavourful but not savoury; great examples are Robiola di Roccaverano (typical cheese of Piedmont) and Mozzarella di bufala; white truffle of Alba and foie gras; the pastry made with flour of hazelnuts, almonds, chestnuts and walnuts; desserts with white and yellow fruits and their jam: paches, apricots, figs, bananas