

WINE & FOOD & OLIVEOIL

2019 Marcarini Moscato D'Asti & Peach Melba with Vanilla Ice Cream Dedicated to Auguste Escoffier

Dear wine lovers,

Io bevo italiano = I drink Italian
Sometimes it has to be sweet.

Today, from Poderi Marcarini in Piedmont, I would like to share with you 2019 Marcarini Moscato D'Asti & Peach Melba (Pêche Melba) with vanilla ice cream.

To appreciate the importance of the Marcarini company, it is not enough to understand its current achievements such as the modernisation of its vineyards, introduction of up to date production technologies or the international distribution of its wines, but one must also know its history . Today, as in the past, the Marcarini family, now in its sixth generation, passionately continues to manage its vineyards and vinifies the grapes according to the dictates of the most rigorous Piedmontese tradition, particularly that of the Langhe. This is the Marcarini company: the owners, the vineyards, the cellars, the wines their whole history.

A history made of intelligent choices and hard work, of technique and intuition; a family whose main aim was not necessarily publicity but to do things as they should be done for discerning people and for their friends.

Moscato d'Asti is an exceptional sweet and aromatic dessert wine, slightly effervescent, unique in the world and the pride of Italy. The vine is the old Moscato Bianco from Piedmont, already known in Roman times, today lovingly cultivated in the vineyards of "Cascina Sargentin", an area very suitable for this special variety. Pfirsich Melba mit Vanilleeis

The analytical data are:

☞ 5 % alcohol by volume

☞ 5.38 g/l acidity

☞ 128.2 g/l sugar

TASTING: The colour is a pale straw yellow with delicate greenish reflections. A delicate white foam leads to a very fine effervescence and is long lasting. . The aromatic, full and fruity bouquet is rich, intense and persistent. The taste, pleasantly sweet, fresh for the moderate alcohol content and the right acidity, is soft and rich in Piedmontese sensations, typical of Muscat grapes; with a very long and intense aromatic persistence in the palate To appreciate its exceptional bouquet better, we recommend drinking it in a classic crystal goblet at a temperature of around 10°C. It is the wine of mood, joy and friendship.

MATCHES WITH: It is a dessert wine par excellence and goes well with fresh pastries, filled cakes, the classic panettone, all kinds of pastries and fruit.

Today, the 2019 Marcarini Moscato D'Asti Peach Melba (Pêche Melba).and vanilla ice cream. Peach Melba an ice cream dish dedicated by Auguste Escoffier to the Australian singer Nellie Melba, who made a guest appearance at London's Royal Opera House from 1892 to 1893.

Allegedly, this desert

was invented for the occasion by Escoffier who created it for Melba at the time by placing poached peaches on vanilla ice cream, served in a swan carved from a block of ice. The swan referred to Wagner's opera Lohengrin, in which Nellie Melba excelled. At that time, the dessert was not yet called peach melba - not even by Escoffier. He first served the dessert under the name Peach Melba at the opening of the Carlton Hotel in London in July 1899.

(Source Wikipedia).

We are happy to have it in our assortment.

Recipes are for advanced tasters Only certain preparation steps are mentioned. Quantities are not given.

The components of the dish are:

Peach, 2019 Marcarini Moscato D'Asti and sugar and vanilla ice cream.

My inspiration came from Auguste Escoffier.

Auguste Escoffier poached half a peeled peach with sugar flavoured with liqueur for each serving, placed it in a champagne bowl on vanilla ice cream and topped it with raspberry puree and decorated it with whipped cream and served it with wafers. I poached the peach in Marcarini Moscato D'Asti and sugar instead of lauter sugar, and instead of raspberry puree, I reduced the wine in which the peach was poached to a dense concentrate and omitted the other garnish.

Enjoy!

Stay healthy and happy

Salute

Ihr vinvinowein-Team aus Lehel

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