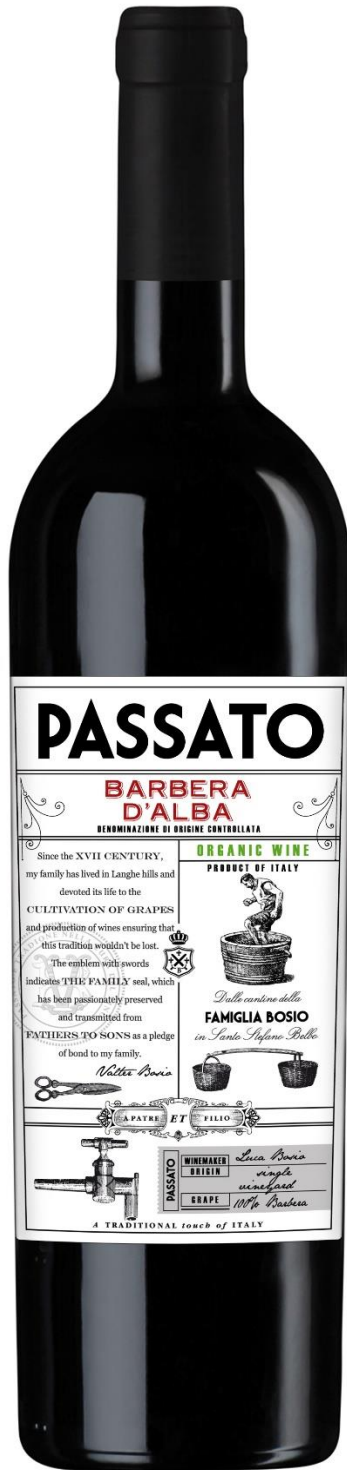


BOSIO



Barbera d'Alba DOC Passato

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Barbera 100%

Alcohol: 15.5%

Colour: Ruby Red

Total Residual Sugar: 3 g/l

Limited Production: 6.666 bottles

VINEYARDS:

Cultivation Area: Canale

Vineyard Altitude: 300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 10 days

Vinification vats: Stainless steel

Ageing: 6 months years in 5000 L Slavonian oak

Barrels followed by a short period in bottle.

Yeast: selected yeasts

TASTING SUGGESTION BY LUCA BOSIO:

Tasting Impression: Dry with silky tannin

Tasting temperature: 18° C

Meal Coupling: meat like brasato, grilled meats