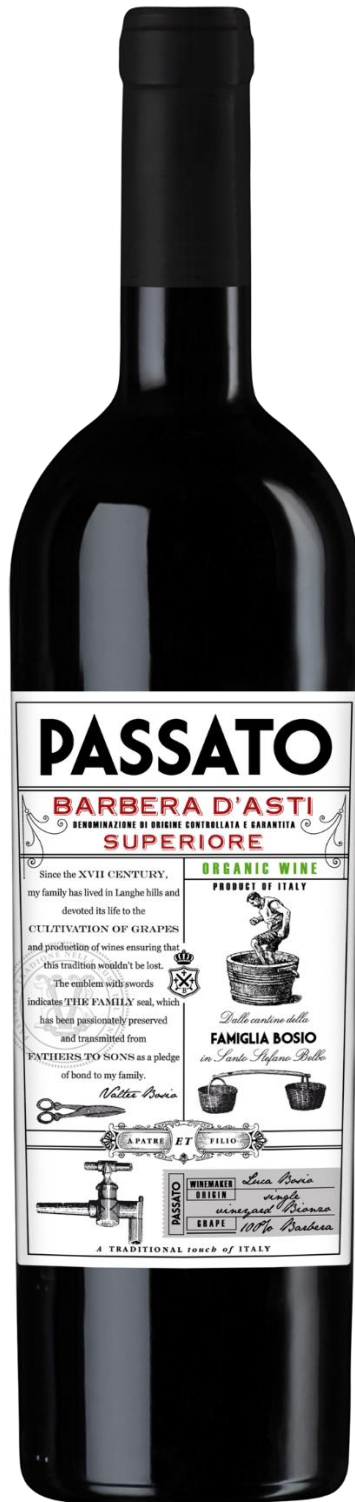


# BOSIO



## *Barbera d'Asti DOCG Superiore PASSATO*

### **TECHNICAL NOTES:**

*Producer: Bosio*

*Grape Variety: Barbera 100%*

*Alcohol: 16%*

*Colour: Ruby Red*

*Total Residual Sugar: 3 g/l*

*Limited Production: 10.900 bottles*

### **VINEYARDS:**

*Cultivation Area: Asti Area*

*Vineyard Altitude: 300m above sea level*

*Training System: Guyot*

*Harvest period: Beginning of September*

*Soil: Clayey-Calcareous soil*

### **VINIFICATION:**

*Skin contact period: 10 days*

*Vinification vats: 50% stays in drying room for 20 days, 50% on the vine. Maceration for 20 days using indigenous yeasts*

*Ageing: 24 months in French tonneaux and Slavonian oak casks*

*Yeasts: Selected yeasts.*

### **TASTING SUGGESTION BY LUCA BOSIO:**

*Tasting Impression: Dry with silky tannin*

*Tasting temperature: 18° C*

*Meal Coupling: meat like brasato, grilled meats*