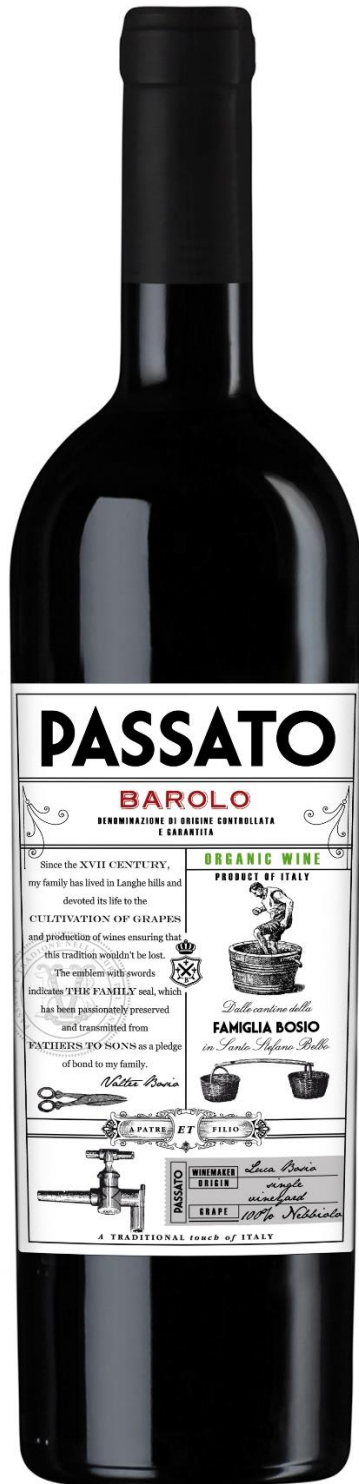


# BOSIO



## *Barolo DOCG Passato*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Nebbiolo 100%

*Alcohol:* 14,5%

*Colour:* Garnet Red

*Total Residual Sugar:* 2 g/l

*Limited Production:* 6850 bottles

### **VINEYARDS:**

*Cultivation Area:* Verduno

*Vineyard Altitude:* 300/350m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 15 days

*Vinification vats:* Stainless steel

*Ageing:* 3 years of ageing, 50% of wine in 5000 L Slavonian oak barrels and 50% of wine in 500L French tonneaux followed by a short period in bottle

*Yeasts:* Indigenous yeasts.

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

*Tasting Impression:* Dry with silky tannin, full bodied

*Tasting temperature:* 20° C

*Meal Coupling:* Cheese, meat like brasato, grilled meats.



**BOSIO FAMILY ESTATES**

BELCOLLE BOSIO LUCA BOSIO

[www.bosiofamilyestates.it](http://www.bosiofamilyestates.it)

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