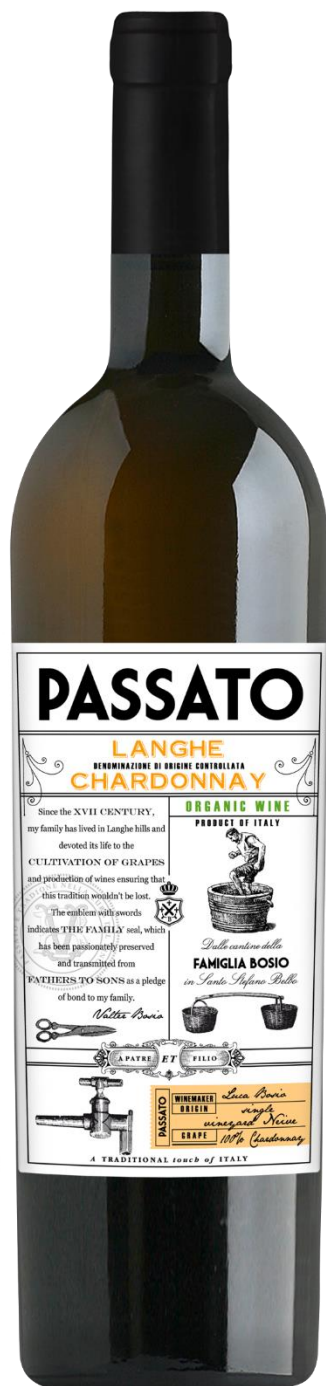


# BOSIO



## *Langhe DOC Chardonnay Passato*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Chardonnay 100%

*Alcool:* 14%

*Colour:* Straw yellow

*Total Residual Sugar:* 2 g/l

*Limited Production:* 2.600 bottles

### **VINEYARDS:**

*Cultivation Area:* Neive

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 24 hours at low temperature

*Fermentation Period:* 10 days in tonneaux

*Ageing:* 8 months in tonneaux

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Smooth with fruit and flower notes.

Good acidity and vanilla aftertaste

*Tasting temperature:* 8° C

*Meal Coupling:* Ideal as aperitif or with fish

# BOSIO



BOSIO FAMILY ESTATES

BELCOLLE BOSIO LUCA BOSIO  
VINEYARDS

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

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