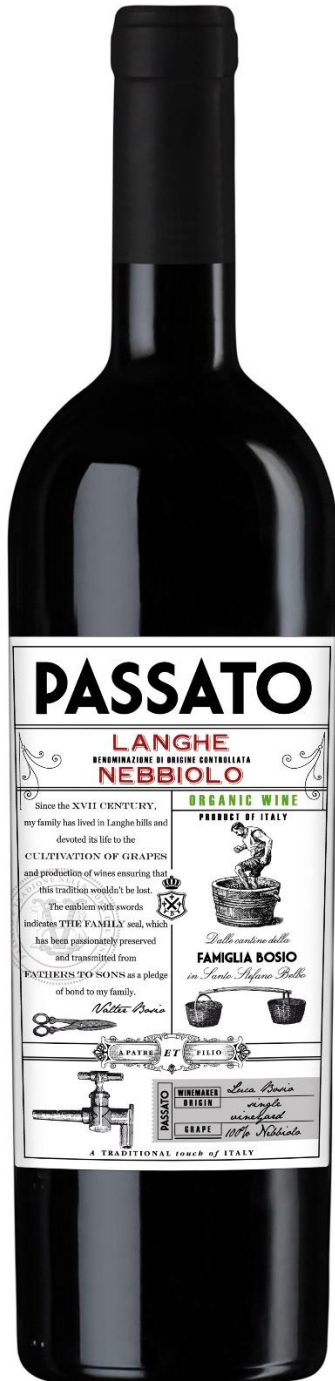


# BOSIO



## *Langhe DOC Nebbiolo Passato*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Nebbiolo 100%

*Alcohol:* 14,5%

*Colour:* Garnet Red

*Total Residual Sugar:* 2 g/l

*Limited Production:* 12.960 bottles

### **VINEYARDS:**

*Cultivation Area:* Canale area

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

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 10 days

*Vinification vats:* Stainless steel

*Ageing:* 6 months in 5000 L Slavonian oak

Barrels followed by a short period in bottle.

*Yeasts:* Selected yeasts.

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

*Tasting Impression:* Dry with silky tannin

*Tasting temperature:* 20° C

*Meal Coupling:* Meat like Brasato, cheeses,

Mushrooms