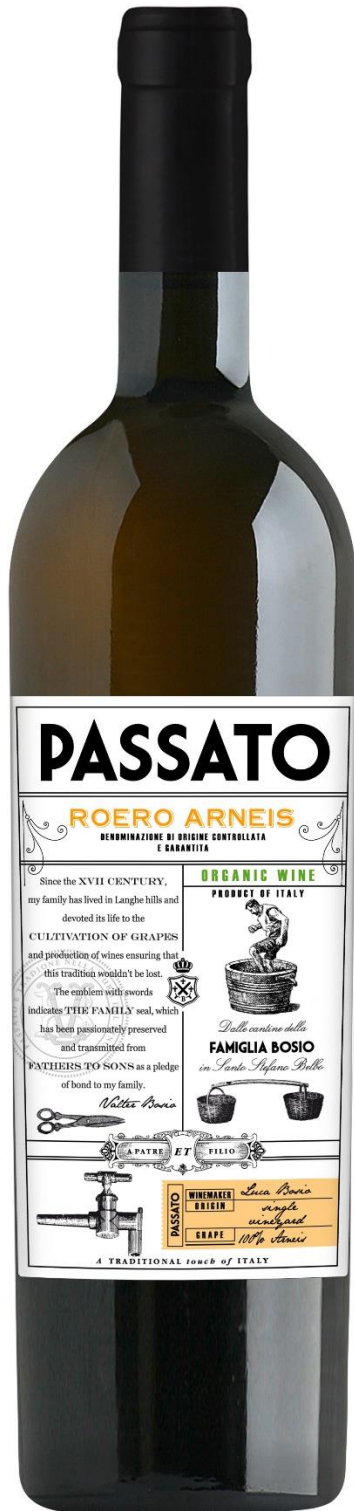


BOSIO



Roero Arneis DOCG Passato

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Arneis 100%

Alcohol: 13.5%

Colour: Straw yellow

Total Residual Sugar: 3 g/l

Limited Production: 4150 bottles

VINEYARDS:

Cultivation Area: Roero Area

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin Contact Period: Vinification with skin contact for 36 hours at low temperature(5°C) followed by a classic white vinification

Fermentation period: 15 days in steel tanks at low temperature(15°C)

Ageing: 6 months on its own yeast

Yeasts: Selected yeasts.

TASTING SUGGESTION BY LUCA BOSIO:

Tasting Impression: Smooth with fruit and flower notes with good acidity

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or with fish