



PASSATO

ORGANIC

BARBARESCO DOCG

Passato Organic is the realization of a dream of a well-made wine, inseparably linked to its fully sustainable terroir. A sip of Piedmont that has made cleanliness, elegance and pleasantness its hallmark and characteristic. Sustainability the extra reason to keep choosing it.



APPELLATION	<i>Barbaresco DOCG</i>
GRAPES	<i>100% Nebbiolo</i>
ALCOOL (%VOL)	<i>14%</i>
COLOUR	<i>Garnet Red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Barbaresco and Treiso</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: 15 days Vinification Vats: Stainless steel Ageing: 24 months in oak barrels, followed by 6 months in bottle Yeasts: indigenous yeasts.</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting Impression: very ethereal, crunchy due to its acidity, with powerful tannins and splendid aromas of wild berries, watermelon, licorice, and violet. Serving temperature: 18° C Meal Coupling: Ideal with red meat dishes and medium or mature cheeses.</i>