



# PASSATO

ORGANIC

## BARBERA D'ALBA DOC

*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>Barbera d'Alba DOC</i>
GRAPES	<i>100% Barbera</i>
ALCOOL (%VOL)	<i>15,5%</i>
COLOUR	<i>Ruby Red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Canale</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: 10 days Vinification vats: Stainless steel Ageing: 6 months years in 5000 L Slavonian oak Barrels followed by a short period in bottle. Yeast: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting Impression: aromas of red berries and red fruits on the nose, with spices and liquorice in the background. Intense, fruity, and round, with raspberries and cherry flavours, mellow tannins and a lovely finish. Serving temperature: 18° C Meal Coupling: Ideal with main course dishes, full-flavour dishes, meats and cheeses.</i>