



PASSATO

ORGANIC

BARBERA D'ASTI SUPERIORE 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>Barbera d'Asti Superiore DOCG</i>
GRAPES	<i>100% Barbera</i>
ALCOOL (%VOL)	<i>16%</i>
COLOUR	<i>Ruby Red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Asti</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: 10 days Vinification vats: 50% stays in drying room for 20 days, 50% on the vine. Maceration for 20 days using indigenous yeasts Ageing: 24 months in French tonneaux and Slavonian oak casks Yeasts: Selected yeasts.</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting Impression: Harmonious, with good structure and roundness, beautiful savory finish Serving temperature: 18° C Meal Coupling: Ideal with main course dishes, full-flavour dishes, meats and cheeses</i>