



PASSATO

ORGANIC

BAROLO 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>Barolo DOCG</i>
GRAPES	<i>100% Nebbiolo</i>
ALCOOL (%VOL)	<i>14,5%</i>
COLOUR	<i>Garnet Red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Verduno</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: 15 days Vinification vats: Stainless steel Ageing: 3 years of aging, 50% of wine in 5000 L Slavonian oak barrels and 50% of wine in 500L French tonneaux followed by a short period in bottle Yeasts: Indigenous yeasts.</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting Impression: The palate is full, well-balanced with velvety tannins Serving temperature: 20° C Meal Coupling: Ideal with big red meat dishes, like Brasato Beef or grilled meats and medium or mature cheeses, it can also make for pleasant after-dinner company.</i>