



# PASSATO

ORGANIC

## LANGHE CHARDONNAY 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	Langhe Chardonnay DOC
GRAPES	100% Chardonnay
ALCOOL (%VOL)	14%
COLOUR	Straw Yellow
SIZES AVAILABLE	0,75L
CULTIVATION AREA	Neive
SOIL	Clayey – Calcareous
VINIFICATION	<p>Skin contact period: 24 hours at low temperature</p> <p>Fermentation Period: 10 days in tonneaux</p> <p>Ageing: 8 months in tonneaux</p>
TASTING SUGGESTION BY VALTER BOSIO	<p>Tasting Impression: dry, velvety, soft and harmonious with a good structure.</p> <p>Serving temperature: 8° C</p> <p>Meal Coupling: Ideal with fish dishes and appetisers</p>