



PASSATO

ORGANIC

LANGHE NEBBIOLO 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>Langhe Nebbiolo DOC</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>Canale</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: 10 days Vinification vats: Stainless steel Ageing: 6 months in 5000 L Slavonian oak Barrels followed by a short period in bottle. Yeasts: Selected yeasts.</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting Impression: dry, balanced and round with a perfect balance between fruity notes, marked tannins and elegant acidity. Serving temperature: 20° C Meal Coupling: Excellent with main courses, preferably meat-based without being overelaborate or mushrooms, medium-mature cheeses</i>