



PASSATO

ORGANIC

PIEMONTE DOC ROSSO

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>Piemonte DOC Rosso</i>
GRAPES	<i>60% Barbera, 40% Nebbiolo</i>
ALCOOL (%VOL)	<i>14%</i>
COLOUR	<i>Ruby red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Rogero area</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Vinification with fermentation in stainless steel tanks at a controlled temperature. Ageing: 6 months in 5000L Slavonian oak barrels, followed by a short period in bottle Yeast: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: Intense ruby red colour, hints of ripe fruit, soft and mouth filling, thick in the mouth, without losing its overwhelming softness. Tasting temperature: 18°C Meal coupling: Perfect in combination with red meat and cheeses.</i>