



PASSATO

ORGANIC

ROERO ARNEIS 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>Roero Arneis DOCG</i>
GRAPES	<i>100% Arneis</i>
ALCOOL (%VOL)	<i>13,5%</i>
COLOUR	<i>Straw Yellow</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Roero</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin Contact Period: Vinification with skin contact for 36 hours at low temperature(5° C) followed by a classic white vinification Fermentation period: 15 days in steel tanks at low temperature(15° C) Ageing: 6 months on its own yeast Yeasts: Selected yeasts.</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting Impression: bouquet of white fruits like ripe apple and pear, alongside pleasant mineral touches. On the palate it is fragrant, young and fresh with exquisite acidity. Serving temperature: 8° C Meal Coupling: Ideal with all fish-based dishes, but is a good match in general for all delicate appetizers and starters.</i>