

# BOSIO



## *Barbera d'Asti DOCG Superiore PASSATO*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Barbera 100%

*Alcohol:* 16%

*Colour:* Ruby Red

*Total Residual Sugar:* 3 g/l

### **VINEYARDS:**

*Cultivation Area:* Asti Area

*Vineyard Altitude:* 300m above sea level

*Training System:* Guyot

*Harvest period:* Beginning of September

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 10 days

*Vinification vats:* 50% stays in drying room for 20 days, 50% on the vine. Maceration for 20 days using indigenous yeasts

*Ageing:* 24 months in French tonneaux and Slavonian oak casks

*Yeasts:* Selected yeasts.

### **TASTING SUGGESTION BY LUCA BOSIO:**

*Tasting Impression:* Dry with silky tannin

*Tasting temperature:* 18° C

*Meal Coupling:* meat like brasato, grilled meats