

BOSIO



Langhe Chardonnay DOC Passato

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Chardonnay 100%

Alcohol: 14%

Colour: Straw yellow

Total Residual Sugar: 2 g/l

VINEYARDS:

Cultivation Area: Neive

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 24 hours at low temperature

Fermentation Period: 10 days in tonneaux

Ageing: 8 months in tonneaux

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Smooth with fruit and flower notes.

Good acidity and vanilla aftertaste

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or with fish