

PASSATO

2023

BARBERA d'ASTI D.O.C.G. SUPERIORE



WINE DATA

Producer

Bosio – Passato
Organic Wines

Country

Italy

Region

Piedmont

DESCRIPTION

Ruby-red in color, this Barbera shows ample red fruit on the nose. It has silky tannins that give it a smooth mouthfeel. This “easy-to-drink” wine has a freshness and approachability that make it a great wine for the casual wine consumer.

WINEMAKER NOTES

The first product of the winery’s organic viticulture program. The Barbera grapes for this wine come from vineyards located in Bionzo, a very important and small vineyard in Costigliole d’Asti at 200 – 300 feet above sea level. The average age of the vines is 25 years, and they are grown on southeast and southwest facings in calcareous clay soil. After harvesting, the grapes are pressed, and the must is fermented in temperature-controlled steel tanks. Skin maceration takes place over six days, assuring good color and body. The 2020 vintage began with no particular issues in winter, when temperatures were mild, and precipitations and snowfalls were few and far between. Growth was constant rather than exponential, so the grapes reached technological maturation – in other words optimal sugar levels – between the end of September and early October.

Wine Composition

100% Barbera

Alcohol

15.5%

Total Acidity

5.7 G/L

Residual Sugar

5.2 G/L

pH

3.42

SERVING HINTS

This wine is a perfect accompaniment both red and white meats like chicken and pork, as well as an array of Italian cheeses, pastas and risotto.