

# PASSATO

## 2021 LANGHE D.O.C. CHARDONNAY

### WINE DATA

#### Producer

Bosio – Passato  
Organic Wines

#### Country

Italy

#### Region

Piedmont

### DESCRIPTION

The wine starts with a clean, floral nose, offering captivating hints of pineapple, apricot and peach. The aromas follow through to the palate and a refreshing finish.

### WINEMAKER NOTES

The Chardonnay grapes for this organic wine come from Gallina vineyard, located in Neive, in the Langhe region, at 200 to 300 feet above sea level. The average age of the vines is 10 years, and they are grown on southeast and southwest-facing sandy soil. After harvesting, the grapes spend 24 hours at a low temperature in contact with the skin to increase the complexities of the aroma. They are then pressed, and the must is fermented in temperature-controlled steel tanks. The wine spends five months in contact with its own yeasts after fermentation. There is a final three months aging in the bottle before shipping.

### SERVING HINTS

This wine is a great accompaniment to white meats like chicken, as well as pork or fish, and savory vegetable dishes.

### Wine Composition

100% Chardonnay

#### Alcohol

14.5%

#### Total Acidity

5.2 G/L

#### Residual Sugar

3.2 G/L

#### pH

3.45

