

# PASSATO MADE WITH ORGANIC DOC BARBERA D'ALBA 2022

Piedmont, Italy

# PASSATO



**TASTING NOTES:** Brilliant ruby-red in color, with an intense fragrance marked by cherry and plum scents. Dry and full, with bright acidity and richness from the light tannins. An excellent wine for the whole meal.

**VITICULTURE:** The vineyard is located in Gallina, Nieve. The grapes are grown on the Langa hills. The soil is rich in limestone and clay. There was South-westerly exposure, with extensive sun coverage, and that favored a perfect ripening.

**VINIFICATION:** Made with Organic Grapes. Initial use of stainless-steel vinification vats is followed by the wine aging for 6 months in Slavonian oak barrels followed by a short period in bottle.

**FAMILY:** Raised among the vines in the Langhe region of Piedmont, 3rd generation winemaker Luca Bosio inherited “native intelligence” and natural ability for farming from his parents and grandparents. His talent for growing grapes was uncanny, so he did what any aspiring grape grower would do: he enrolled in the enology program at the famed University of Turin. That proved to be a fruitful endeavor as Luca gained valuable information on new technological advancements in the world of wine, like using native yeasts and how to make a viable wine with less sulfur inclusion and other chemical additives. His schooling also prompted him to theorize the best ways to preserve aroma and structure.

Luca continued with his academics, eventually earning a master’s degree in enology, always finding new, innovative ways to make his family’s wine better. The family’s winery, Bosio, was renamed to the Luca Bosio Vineyards. Under Luca’s purview, the vineyard holdings have increased to 1,000 acres in Piedmont and surrounding areas which has solidified Luca’s position as an outstanding maker of fine Piedmontese wine.

**PRODUCER:** Luca Bosio Vineyards

**ALCOHOL:** 15.5%

**REGION:** Piedmont, Italy

**RESIDUAL SUGAR:** 3 G/L

**GRAPE(S):** 100% Barbera

**SKU:** BPBA227