PASSATO MADE WITH ORGANIC DOC LANGHE NEBBIOLO 2021

PASSATO

Piedmont, Italy



TASTING NOTES: Garnet red in color, this Nebbiolo shows floral aromas, together with chocolate, toast, and spicy notes from oak aging. It has great structure and robust tannins.

VITICULTURE: The Nebbiolo grapes for this wine come from vineyards located in Neive, Gallina Vineyard, at 200 to 300 feet above sea level. The average age of the vines is 10 years, and they are grown south-west and south.

VINIFICATION: Made with Organic Grapes. After harvesting, the grapes are [pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 8 days, assuring good color and body.

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: 14.5%

REGION: Piedmont, Italy **RESIDUAL SUGAR:** 2 G/L

GRAPE(S): 100% Nebbiolo

SKU: BPLC247

