

# Vino bianco passito

## Bric Bastia

The aroma is very **intense** and **persistent**, with hints of **honey** and **apricot** and final notes of chamomile.

In the mouth the wine is **sapid**, **well-structured** and **harmonious**.

It goes very well with **seasoned cheeses** and **chocolate-based desserts**.

## Basic Information

**Product name:** Bric Bastia – white wine made from dried grapes  
**Appellation:** vino bianco  
**Classification:** –  
**Color:** white  
**Type:** sweet, still  
**Country/Region:** Italia, Piemonte  
**Alcohol percentage:** 13.50%  
**Sugar rate:** 150 g/l



## Vineyard

**Soil:** (coarse) sand and sandstone  
**Type of harvest:** hand picked

## Winemaking

**Method:** stainless steel  
**Temperature:** 18 °C  
**Length:** 25 days  
**Aging:** stainless steel

## Bottle

**Empty bottle weight:** 450 g  
**Aging potential:** 7 years  
**Cork size:** 24×44  
**Cork material:** natural cork  
**Bottle type:** Bordeaux bottle 375 ml

## Chemical Analysis

**Dry extract [g/l]:** 19.20  
**Total acidity [g/l of tartaric acid equivalent]:** 6.25  
**Total SO<sub>2</sub> [mg/l]:** 85  
**Free SO<sub>2</sub> [mg/l]:** 28

## Packaging

**Number of bottles per box:** 6