

FAZZOLETTO BARBERA PASSITO DOC 2021

Award badge and or type unspecified **\$26.99**

Award badge

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Product image

Product Code:	32115	Closure:	Screw Cap
Country:	Italy	Unit:	Each
Region:	Piedmont	Volume:	750ml
Style:	Red	Alcohol:	14.5%
Variety:	Barbera	Grape:	100% Barbera
		Natural:	Vegan Friendly



New Zealand
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TASTING NOTES

Gold Medal - Dish Magazine May 2026

This wine is a rediscovery of the old tradition of using partially-dried grapes to add richness and concentration. The Barbera grapes were grown on southwest-facing slopes in the Monferrato hills, at 250-400m altitude. Soils here are clay and limestone. Following the traditional passito technique - a portion of ripe Barbera grapes (around 20%), left on the vine for nearly a month after the main harvest to sun dry, were blended with fresh Barbera grapes before fermentation. This sweetens, enriches and softens the resulting acidity.

The name, labels and patterned screwcap represent the 'Fazzoletto Rosso' worn by Italian resistance fighters during World War 2, symbolising freedom and rebellion

#1 Dish Magazine Reds from the Outer Rim Tasting, May 2026 (2021 Vintage)

"Immediately wow-inducing, this Piemonte-grown wine is inky-dark and glossy with a dense, intensely mouth-filling texture that feels warm, plush and generously proportioned. Showing excellent depth and freshness, here's a barbera - boasting juicy complexity, supple textures, smoky oak notes and a long, concentrated finish bursting with dark blackberry, plum, espresso, chocolate, exotic spices and a deliciously chewy yet velvety finish."

5 Stars & 95/100 Sam Kim, Wine Orbit, December 2025 (2021 Vintage)

"It's gorgeously expressed on the nose, with blackberry, mixed-berry compote, smoked-meat, and roasted-nut characters. The palate displays excellent concentration, a plush texture, and layers of polished tannins, finishing impressively long and satisfying. At its best: now to 2031."

VINO FINO

Explore a World of Wine

CONTACT VINO FINO

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188 Durham St South,
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