



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

**Passicone Rosso Organic**  
**Bodega: Mare Magnum Srl**



### DETAILS

Tipo de producto:	<b>Vino tinto</b>
País de origen - Región:	<b>Italien -</b>
Varietades:	<b>Primitivo / Montepulciano, Sangiovese</b>
Sabor orientativo:	<b>semidry</b>
Contenido de la botella:	<b>1 l</b>
Calidad:	<b>VdT Vino Rosso d'Italia</b>
Calidad (EU):	<b>Wine without indication of origin</b>
Grado alcohólico (% vol.):	<b>13,50 vol.%</b>
Azúcar residual en g/l:	<b>12,30 g/l</b>
Acidez:	<b>3,80 g/l</b>
Elaboración:	<b>Acero inoxidable/barril madera</b>
Alérgenos:	<b>contiene sulfitos</b>
Temperatura ideal de consumo:	<b>16-18 C</b>
Lagerfähig bis:	<b>2024-2025</b>
Características especiales:	<b>?</b>

### Premios obtenidos

**Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring**

### Weinbeschreibung

Region:Italy Rosso & Bianco Varietal composition:Blend of local varieties like Primitivo, Montepulciano and Sangiovese Color:Ruby red. Taste:A medium-bodied wine with a dark fruit character of blackberries, cherries and rosehip, smooth tannins and notes of spices and chocolate. Aroma:Forest fruits and herbs Production and maturation:The harvest is completed in mid-September. A cold 2 day maceration is followed by a 5 day fermentation on the skins at 25° Celsius. After ...

### Recomendado con el siguiente plato...

Food pairing:The wine is excellent with grilled meat of pork or beef, pasta or aged cheese.

### Vinification

A cold 2 day maceration is followed by a 5 day fermentation on the skins at 25° Celsius. After malolactic the wine matures for 4 months in oak.