



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Passorone Appassimento Organic Bodega: Mare Magnum Srl



DETAILS

Tipo de producto:	Vino tinto
País de origen - Región:	Italien - Apulien
Varietades:	Primitivo / Negroamaro
Sabor orientativo:	semidry
Contenido de la botella:	750 l
Calidad:	IGT Puglia
Calidad (EU):	Indicazione Geografica Protetta (IGP)
Grado alcohólico (% vol.):	15,00 vol.%
Azúcar residual en g/l:	9,70 g/l
Acidez:	4,20 g/l
Elaboración:	Barril madera/Barrica
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	16-18 C
Lagerfähig bis:	2024-2026
Características especiales:	?

Premios obtenidos

Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Weinbeschreibung

Region:Apulia Varietal composition:Blend of indigenous varieties. Color:Deep red
Taste:A robust wine with big body and high concentration, ripe fruits and chocolate
after taste. Notes of cherry liqueur. Aroma:A generous fruity aroma with hints of ripe
fruits, cherries and chocolate. Production and maturation:The organic grapes are
manually harvested in Puglia late September, when the berries are already in a light
overripe phase. This grants the production of a deep red color.

Recomendado con el siguiente plato...

Food pairing:This wine goes best with grilled meat, game and cheese. Best served at 18
C.

Vinification

. This grants the production of a deep red color wine, rich in alcohol and sweet tannins.
Vinification takes place in stainless steel fermenters at temperatures of 25-28° C with
7-10 days skin contact.