



WINE SYSTEM  
TRUST YOUR SENSES

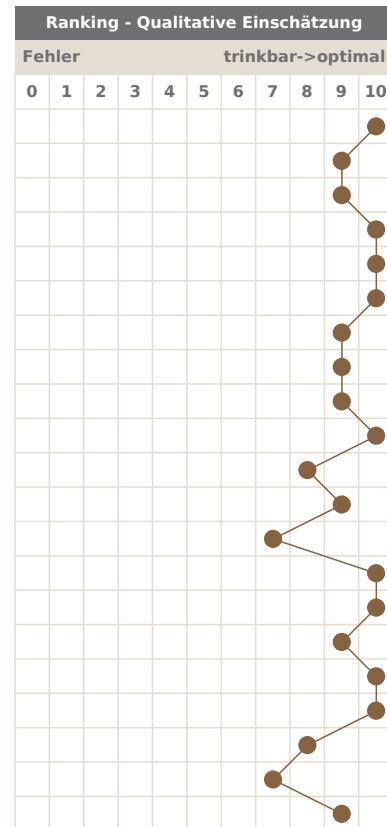
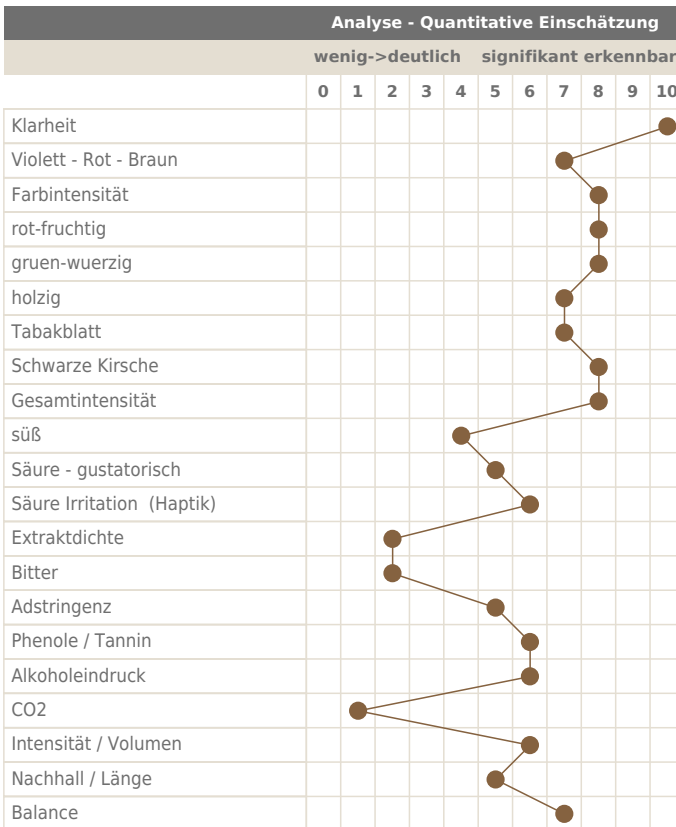
## WINE AWARD INTERNATIONAL 2023 - winter

### Passorone Appassimento Organico

### Weingut: Mare Magnum Srl

bewertet am 04.03.2023

<b>Gesamtpunktzahl</b>	<b>91</b>	<b>AUSZEICHNUNG: GOLD</b>
Kategorie	<b>Rotwein</b>	
Jahrgang		
Hauptrebsorte / Rebsorten	<b>Primitivo / Negroamaro</b>	
Qualität	<b>IGP / IGT</b>	
Land - Region	<b>Italien - Apulien</b>	
Alkohol in vol.%	<b>15,00</b>	
Restzucker in g/l	<b>12,00</b>	
Säure in g/l	<b>5,00</b>	
Schwefel freie/ges. in mg/l	<b>52,00</b>	
Ausbau	<b>Holzfass/Barrique</b>	



reduktiv --- oxidativ  
modern --- traditionell

**Zusammenfassung**

**Stilistik**

0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

**Begeisterungsindex**

0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2026	2024	2023



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#### Beschreibung

Color: Deep red

Aroma: A generous fruity aroma with hints of ripe fruits, cherries and chocolate.

Taste: A robust wine with big body and high concentration, ripe fruits and chocolate after taste. Notes of cherry liqueur.

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

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 colour 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. After the malolactic fermentation the wine matures for 6 months in oak barrels of French and American oak. Long toasted, to release notes of white & dark chocolate into the wine.

#### Food-Pairing

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