

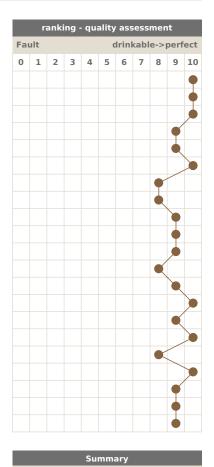
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Passorone Appassimento Organico Winery: Mare Magnum Srl

rated 13.05.2022

Total points	91	AWARD: GOLD
Category	red wine	
Vintage	0000	
Primary grape / grape varieties	Primitivo / Negroamaro	
Quality	IGP / IGT	
Country - region	Italien - Apulien	
Alcohol in vol.%	15,00	
Residual sugar in g/l	12,00	
Acid in g/l		
Sulphur free/total in mg/l	46,00	
Aged in	Wooden barrel/Barrique	

analysis - intensity assessment											
little->clearly significantly recognisable								ble			
	0 1 2 3 4 5 6 7 8 9 10									10	
Clarity										_	•
Violet - Red - Brown					•	<					
Color intensity									_	•	
fruity									0		
spicy								•			
minerality											
phenolisch											
Sojasauce											
Intensity											
Sweet											
Acid - gustatory											
Acid Irritation (haptic)								•			
Salty, mineral / extract						_					
Bitter			•								
Astringency						•					
Phenole / tannin											
Alcohol impression											
CO ²		•	<								
Intensity / volume								-	•		
Length / finish									•		
Balance											





reductive oxidative
modern traditionel

				sty	/list	ics				
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

little	-	-	-	much

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

Potential	
2026/2024	



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Description

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

Inqueur.
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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