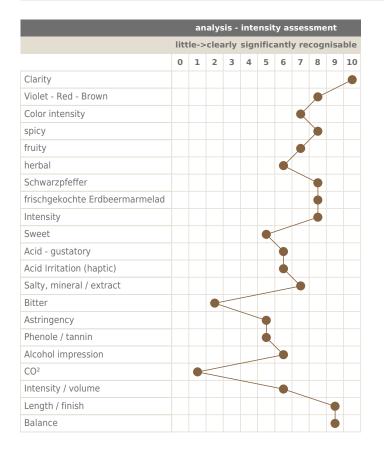


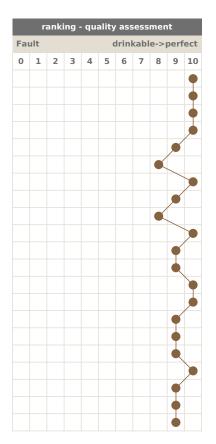
# **ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn**

## Passorone Appassimento Organico Winery: Mare Magnum Srl

rated 09.10.2022

Total points	93	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	10,90	
Acid in g/l	3,50	
Sulphur free/total in mg/l	47,00	
Aged in	Wooden barrel/Barrique	







reductive - - - oxidative

 0
 1

 modern - - - traditionel
 0

 little - - - much
 0
 1

0	1	2	3	4	5	6	7	8	9	10	
0	1	2	3	4	5	6	7	8	9	10	
exaltation											
0	1	2	3	4	5	6	7	8	9	10	
Potential				Status-quo			b	best-before			
2028				2023			2024				

Summary stylistics



## **ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn**

### **Passorone Appassimento Organico**

Winery: Mare Magnum Srl

rated 09.10.2022

#### 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 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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