

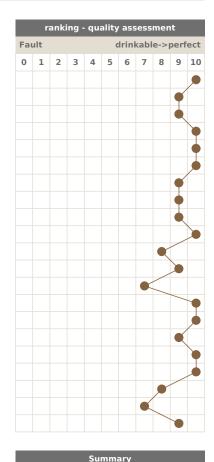
### **WINE AWARD INTERNATIONAL 2023 - winter**

# Passorone Appassimento Organico Winery: Mare Magnum Srl

rated 04.03.2023

Total points	91	AWARD: GOLD
Category	red wine	·
Vintage		
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	5,00	
Sulphur free/total in mg/l	52,00	
Aged in	Wooden barrel/Barrique	

		an	alys	sis -	inte	nsi	ty as	sses	sme	nt	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown								•			
Color intensity									•		
rot-fruchtig									•		
gruen-wuerzig											
woody								•			
Tabakblatt											
Schwarze Kirsche									•		
Intensity									•		
Sweet						_					
Acid - gustatory											
Acid Irritation (haptic)											
Salty, mineral / extract			•								
Bitter											
Astringency						•					
Phenole / tannin							•				
Alcohol impression											
CO <sup>2</sup>		•									
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										
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2026	2024	2023



### **WINE AWARD INTERNATIONAL 2023 - winter**

## **Passorone Appassimento Organico** Winery: Mare Magnum Srl

rated 04.03.2023

#### 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

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 steel states. 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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