



Passorone Appassimento Organico

rated 04.03.2023

[illegible][illegible]

modern - - - traditionel

little - - - much

Summary									
stylistics									
0	1	2	3	4	5	6	7	8	10
0	1	2	3	4	5	6	7	8	10

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

Potential	Status-quo	best-before
2026	2024	2023



WINE SYSTEM
TRUST YOUR SENSES

WINE AWARD INTERNATIONAL 2023 - winter

Passorone Appassimento Organico

Winery: Mare Magnum Srl

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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 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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