



WINE SYSTEM  
TRUST YOUR SENSES

## ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Gran Passicone Rosso Organic  
Winery: Mare Magnum Srl  
rated 06.05.2023

<b>Total points</b>	<b>92</b>	<b>AWARD: GOLD</b>
Category	<b>red wine</b>	
Vintage		
Primary grape / grape varieties	<b>Sangiovese / Primitivo</b>	
Quality	<b>VdT</b>	
Country - region	<b>Italien -</b>	
Alcohol in vol.%	<b>13,50</b>	
Residual sugar in g/l	<b>15,80</b>	
Acid in g/l	<b>5,70</b>	
Sulphur free/total in mg/l	<b>50,00</b>	
Aged in	<b>Steel -/Wooden barrel</b>	

	analysis - intensity assessment										
	little->clearly					significantly recognisable					
	0	1	2	3	4	5	6	7	8	9	10
Clarity											●
Violet - Red - Brown										●	●
Color intensity										●	●
rot-fruchtig										●	●
balsamic										●	●
phenolisch										●	●
cherry										●	●
Sandalwood										●	●
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										●	●

	ranking - quality assessment										
	Fault					drinkable->perfect					
	0	1	2	3	4	5	6	7	8	9	10
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●
											●



reductive - - - oxidative

modern - - - traditionel

little - - - much

Summary										
stylistics										
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
0	1	2	3	4	5	6	7	8	9	10
Potential	Status-quo	best-before								
2026	2024	2023								



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### Description

Fruit-driven and semi-dry, with notes of cherry, chocolate, toast, black plum, strawberry and vanilla.

### Food-Pairing

Best served with poultry or pork dishes, or rich vegetarian dishes.