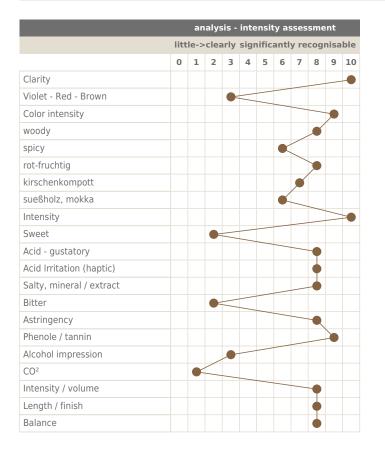


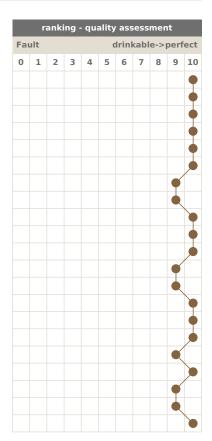
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Passorone Appassimento Organic Winery: Mare Magnum Srl

rated 06.05.2023

Total points	97	AWARD: GRAND 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	5,80	
Sulphur free/total in mg/l	52,00	
Aged in	Wooden barrel/Barrique	





2023



	Summary											
	stylistics											
reductive oxidative	0	1	2	3	4	5	6	7	8	9	10	
modern traditionel	0	1	2	3	4	5	6	7	8	9	10	
	exaltation											
little much	0	1	2	3	4	5	6	7	8	9	10	
	Potential			Status-quo		best-before						

2026

2024



ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Passorone Appassimento Organic

Winery: Mare Magnum Srl

rated 06.05.2023

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 liqueur.

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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