



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Allegro Primitivo Sangiovese Organic Bag in Box

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, ripe fruits and chocolate after taste.

Best served at 18° C.

The grapes are manually harvested in Puglia during the second decade of September, when the berries are already in a light overripe phase. The reason is to grant the production of a deep red color wine, rich in alcohol with ripe and sweet tannins and notes of cherry liqueur. Vinification takes place in wooden and stainless steel fermenters of small capacity (10-50-100 hl) at controlled temperatures of 25-28 C° with 7-10 days skin contact. After the malolactic fermentation the wine matures for 6 months in 225 liter barriques made by a special selection of French and American oak and long toasted, so to release notes of white and dark chocolate into the wine. Only light filtration before bottling.

Food-Pairing

Food pairing: This wine goes best with grilled meat, game and cheese.