



WINE SYSTEM  
TRUST YOUR SENSES

## WEINPASS

### Gloria Nerello Mascalese Weingut: Mare Magnum Srl



#### DETAILS

Art:	<b>Rotwein</b>
Jahrgang:	<b>2021</b>
Land - Region:	<b>Italien -</b>
Rebsorte:	<b>Nerello Mascalese</b>
Geschmacksrichtung:	<b>trocken</b>
Flascheninhalt:	<b>0.75 l</b>
Qualität:	<b>IGT IGT Sicily</b>
Qualität (EU):	<b>Indicazione Geografica Protetta (IGP)</b>
Alkohol in vol. %:	<b>13,00 vol. %</b>
Restzucker:	<b>8,90 g/l</b>
Säure:	<b>4,10 g/l</b>
Ausbau:	<b>Edelstahl/Holzfass</b>
Allergene:	<b>enthält Sulfite</b>
Trinktemperatur:	<b>16-18 °C</b>
Lagerfähig bis:	<b>2024-2026</b>
Besonderheiten:	<b>?</b>

#### Auszeichnungen

**Grand Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring**

#### Weinbeschreibung

Varietal composition: Nerello Mascalese Color: Bright red Taste: Fresh, fruity and earthy and mineral taste due to volcanic soil, with spices and present tannins, well balanced with a slight acidity, and long aftertaste. Food Pairing: Pairs well with pastas, as an aperitif or with light dishes of seafood and salads. Serve at 16°C. Aroma: Inviting aromas of dark cherries and other red fruit flavors, with notes of cinnamon and dried herbs. Production and maturation: The organic ...

#### Speiseempfehlung

Food pairing: Pairs well with pastas, as an aperitif or with light dishes of seafood and salads. Serve at 16°C.

#### Vinifikation

The organically grown grapes are hand harvested in late September. Fermented for 5-6 days at 25 ° C. The must is pumped over twice a day during fermentation and after malolactic fermentation matured oak for 4 months.