



WINE SYSTEM  
TRUST YOUR SENSES

## PASSEPORT POUR LE VIN

**Gloria Nerello Mascalese**  
**Domaine viticole: Mare Magnum Srl**



### DETAILS

Type:	<b>Vin rouge</b>
Millésime:	<b>2021</b>
Pays - Région:	<b>Italien -</b>
Cépage:	<b>Nerello Mascalese</b>
Douceur:	<b>sec</b>
Unité:	<b>0.75 l</b>
Appellation:	<b>IGT IGT Sicily</b>
Appellation (EU):	<b>Indicazione Geografica Protetta (IGP)</b>
Teneur en alcool (% vol.):	<b>13,00 vol.%</b>
Sucre résiduel:	<b>8,90 g/l</b>
Acide:	<b>4,10 g/l</b>
Elevage:	<b>Cuve en inox/Fût de bois</b>
Allergènes:	<b>contient des sulfites</b>
Température de dégustation:	<b>16-18 °C</b>
Lagerfähig bis:	<b>2024-2026</b>
Particularités:	<b>?</b>

### Prix obtenus

**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 ...

### Conseil de mariage de mets

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### Vinification

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.