



WINE SYSTEM  
TRUST YOUR SENSES

## PASSAPORTO DEL VINO

**Gloria Nerello Mascalese**  
**Azienda vinicola: Mare Magnum Srl**



### DETAILS

|                                |  |
|--------------------------------|--|
| Tipo di vino:                  | <b>vino rosso</b>                            |
| Annata:                        | <b>2021</b>                                  |
| Paese - Regione:               | <b>Italian -</b>                             |
| tipo di vitigno :              | <b>Nerello Mascalese</b>                     |
| Sapore:                        | <b>Secco</b>                                 |
| Bottiglie capacity:            | <b>0.75 l</b>                                |
| Qualità (DO):                  | <b>IGT IGT Sicily</b>                        |
| Qualità (EU):                  | <b>Indicazione Geografica Protetta (IGP)</b> |
| Alcol in vol. %:               | <b>13,00 vol. %</b>                          |
| Zucchero residuo :             | <b>8,90 g/l</b>                              |
| Acidità:                       | <b>4,10 g/l</b>                              |
| Maturazione:                   | <b>Acciaio inox/botte di legno</b>           |
| Allergeni:                     | <b>contiene solfiti</b>                      |
| Temperatura a cui va bevuto il | <b>16-18 °C</b>                              |
| Lagerfähig bis:                | <b>2024-2026</b>                             |
| Caratteristiche speciali ☐☐:   | <b>?</b>                                     |

### Premiazioni

**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 ...

### Abbinamenti

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

### Vinificazione

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.