



WINE SYSTEM  
TRUST YOUR SENSES

## PASSAPORTO DEL VINO

### Passicone Rosso Organic Azienda vinicola: Mare Magnum Srl



#### DETAILS

Tipo di vino:	<b>vino rosso</b>
Paese - Regione:	<b>Italien -</b>
tipo di vitigno :	<b>Primitivo / Montepulciano, Sangiovese</b>
Sapore:	<b>semisecco</b>
Bottiglie capacity:	<b>1 l</b>
Qualità (DO):	<b>VdT Vino Rosso d'Italia</b>
Qualità (EU):	<b>Wine without indication of origin</b>
Alcol in vol. %:	<b>13,50 vol. %</b>
Zucchero residuo :	<b>12,30 g/l</b>
Acidità:	<b>3,80 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>2024-2025</b>
Caratteristiche speciali ☐☐:	<b>?</b>

#### Premiazioni

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

#### Weinbeschreibung

Region: Italy Rosso & Bianco Varietal composition: Blend of local varieties like Primitivo, Montepulciano and Sangiovese Color: Ruby red. Taste: A medium-bodied wine with a dark fruit character of blackberries, cherries and rosehip, smooth tannins and notes of spices and chocolate. Aroma: Forest fruits and herbs Production and maturation: The harvest is completed in mid-September. A cold 2 day maceration is followed by a 5 day fermentation on the skins at 25° Celsius. After ...

#### Abbinamenti

Food pairing: The wine is excellent with grilled meat of pork or beef, pasta or aged cheese.

#### Vinificazione

A cold 2 day maceration is followed by a 5 day fermentation on the skins at 25° Celsius. After malolactic the wine matures for 4 months in oak.