



WINE SYSTEM  
TRUST YOUR SENSES

## PASSAPORTO DEL VINO

### Passorone Appassimento Organic Azienda vinicola: Mare Magnum Srl



#### DETAILS

Tipo di vino:	<b>vino rosso</b>
Paese - Regione:	<b>Italien - Apulien</b>
tipo di vitigno :	<b>Primitivo / Negroamaro</b>
Sapore:	<b>semisecco</b>
Bottiglie capacity:	<b>750 l</b>
Qualità (DO):	<b>IGT Puglia</b>
Qualità (EU):	<b>Indicazione Geografica Protetta (IGP)</b>
Alcol in vol. %:	<b>15,00 vol. %</b>
Zucchero residuo :	<b>9,70 g/l</b>
Acidità:	<b>4,20 g/l</b>
Maturazione:	<b>Botte di legno/Barrique</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

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

#### Weinbeschreibung

Region:Apulia Varietal composition:Blend of indigenous varieties. Color:Deep red  
Taste:A robust wine with big body and high concentration, ripe fruits and chocolate  
after taste. Notes of cherry liqueur. Aroma:A generous fruity aroma with hints of ripe  
fruits, cherries and chocolate. Production and maturation:The organic grapes are  
manually harvested in Puglia late September, when the berries are already in a light  
overripe phase. This grants the production of a deep red color ...

#### Abbinamenti

Food pairing:This wine goes best with grilled meat, game and cheese. Best served at 18  
C.

#### Vinificazione

. This grants the production of a deep red color wine, rich in alcohol and sweet tannins.  
Vinification takes place in stainless steel fermenters at temperatures of 25-28° C with  
7-10 days skin contact.