

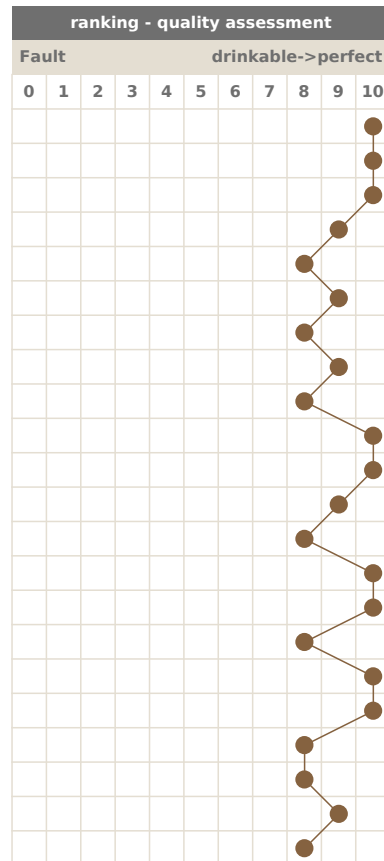
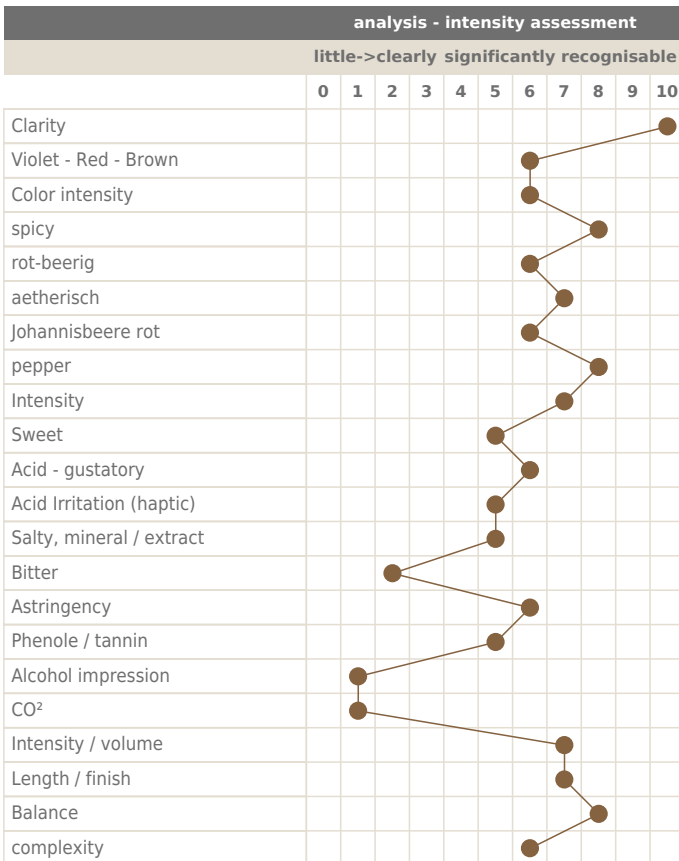


WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Passicone Rosso Organic
Winery: Mare Magnum Srl
rated 04.05.2024

Total points	90	AWARD: GOLD
Category	red wine	
Vintage		
Primary grape / grape varieties	Primitivo / Montepulciano, Sangiovese	
Quality	VdT	
Country - region	Italien -	
Alcohol in vol.%	13,50	
Residual sugar in g/l	12,30	
Acid in g/l	3,80	
Sulphur free/total in mg/l	50,00	
Aged in	Steel -/Wooden barrel	



reductive - - - oxidative
modern - - - traditionel

Summary

stylistics

	0	1	2	3	4	5	6	7	8	9	10
0 1 2 3 4 5 6 7 8 9 10											
0 1 2 3 4 5 6 7 8 9 10											

exaltation

	0	1	2	3	4	5	6	7	8	9	10
0 1 2 3 4 5 6 7 8 9 10											

Potential	Status-quo	best-before
2026	2026	2025



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Passicone Rosso Organic
Winery: Mare Magnum Srl
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Description

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 malolactic the wine matures for 4 months in oak.

Classification:Rosso d'Italia

Food-Pairing

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