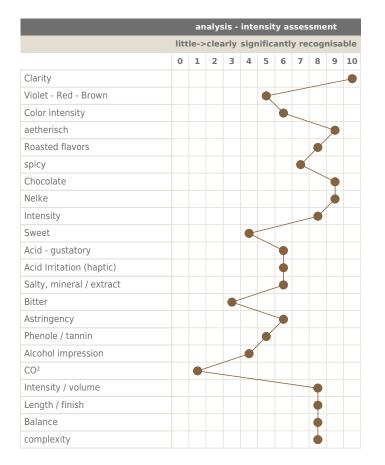


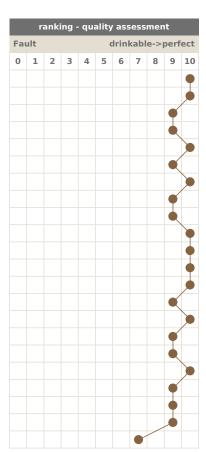
ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Passorone Appassimento Organic Winery: Mare Magnum Srl

rated 03.05.2024

Total points	94	AWARD: GOLD
Category	red wine	
Vintage		
Primary grape / grape varieties	Primitivo / Negroamaro	
Quality	IGP / IGT	
Country - region	Italien - Apulien	
Alcohol in vol.%	15,00	
Residual sugar in g/l	9,70	
Acid in g/l	4,20	
Sulphur free/total in mg/l	58,00	
Aged in	Wooden barrel/Barrique	







reductive - - - oxidative modern - - - traditionel

little - - - much

stylistics										
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

Summary

Potential	Status-quo	best-before
2029	2029	2025



ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Passorone Appassimento Organic

Winery: Mare Magnum Srl

rated 03.05.2024

Description

Region:Apulia

Varietal composition:Blend of indigenous varietals.

Color:Deep red

Taste: A robust wine with big body and high concentration, ripe fruits and chocolate after taste. Notes of cherry liqueur.

Inqueur. 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 colour 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. After the malolactic fermentation the wine matures for 6 months in oak barrels of French and American oak. Long toasted, to release notes of white & dark chocolate into the wine. Classification:IGT Puglia

Food-Pairing

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