



WINE SYSTEM
TRUST YOUR SENSES

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 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 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.