

PASSORONE APPASSIMENTO

"Tastes of dried grapes"

Story

Appassimento in the name of this organic wine contains the promise of Italian sun-dried bunches of grapes, which, when gently squeezed, yield an unusually concentrated juice and, after fermentation, a dark, intense and generous wine. The wine has been matured in French oak casks for six months, which gives the wine structure, flavour, vanilla notes and balance.

Producer

Oenoforos is a significant player in the Swedish wine industry, importing, marketing, and distributing wines from most of the world's major and important wine-producing countries. The company's mission is to offer carefully selected wines that are worth their price. Its founder is Takis Soldatos, recognized in Sweden as the Beverage Profile of the Year in 2010 for his innovations and pioneering work in the Swedish beverage sector. In 2002, he won the prestigious "Golden Glass" award from Allt om Mat magazine. Oenoforos has several subsidiaries, brands, as well as collaborative producers and partners.

COLOR Ruby red

AROMA Blackberries on the nose, blackcurrant, dark plums, vanilla and chocolate

TASTE Very full-bodied, soft tannins, notes of ripe cranberry, chocolate notes and aromatic

TIPS FOR USE Spicy raw sausages, barbecue delicacies, stews and strong-flavoured cheeses are all good choices with this wine.



WINE TYPE	Red wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Primitivo 70% Negroamaro 15% Sangiovese 15%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Oenoforos	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	15%	PRODUCT NUMBER	188017
SUGAR CONTENT	12 g/l		

Norex Responsibility Indicator: Oenoforos



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

