

PASSORONE APPASSIMENTO

"Tastes of dried grapes"

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.

Produces 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

GRAPES Primitivo 70%

Negroamaro 15%

Sangiovese 15%

MANUFACTURER Oenoforos

ALCOHOL CONTENT 15% SUGAR CONTENT 12 g/l

PACKAGE SIZE 6 bottle(s)

80 BOTTLE CLOSING Natural cork
15%

BOTTLE SIZE 0,75 I
PRODUCT NUMBER 188017

Norex Responsibility Indicator: Oenoforos

Norex requirements

Good Very good Excellent

Environmental friendliness

Fulfills Norex requirements, but we are waiting for more information...

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











