



WINE SYSTEM  
TRUST YOUR SENSES

## PASSAPORTO DEL VINO

### Crudo Nero d'Avola Cabernet Sauvignon

Azienda vinicola: Mare Magnum Srl



#### DETAILS

Tipo di vino:	<b>vino rosso</b>
Annata:	<b>2022</b>
Paese - Regione:	<b>Italian - Sizilien</b>
tipo di vitigno :	<b>Nero d'Avola / Cabernet Sauvignon</b>
Sapore:	<b>semisecco</b>
Bottiglie capacity:	<b>0.75 l</b>
Qualità (DO):	<b>DOC DOC Sicily</b>
Qualità (EU):	<b>Denominazione di Origine Protetta (DOC, DOCG)</b>
Alcol in vol. %:	<b>14,00 vol. %</b>
Zucchero residuo :	<b>9,50 g/l</b>
Acidità:	<b>4,00 g/l</b>
Maturazione:	<b>Chips, Powder, Strands, Shelves</b>
Allergeni:	<b>contiene solfiti</b>
Temperatura a cui va bevuto il	<b>16-18 C</b>
Lagerfähig bis:	<b>2023-2024</b>
Caratteristiche speciali☐☐:	<b>?</b>

#### Premiazioni

**Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring**

#### Weinbeschreibung

Nero d'Avola and Cabernet Sauvignon are fermented separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in oak for a period of time to obtain the desired level of oak structure and then blended with the remaining part of the Cabernet Sauvignon. The two varietals are then blended together for the final cuvee of Crudo Nero d'Avola Cabernet Sauvignon.

#### Abbinamenti

Pairs very well with red and white meat, seafood with red sauce and various pasta dishes. Best served at 16°C.

#### Vinificazione

Nero d'Avola and Cabernet Sauvignon are fermented separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in