

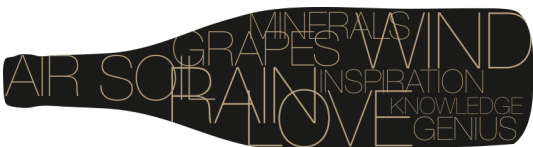
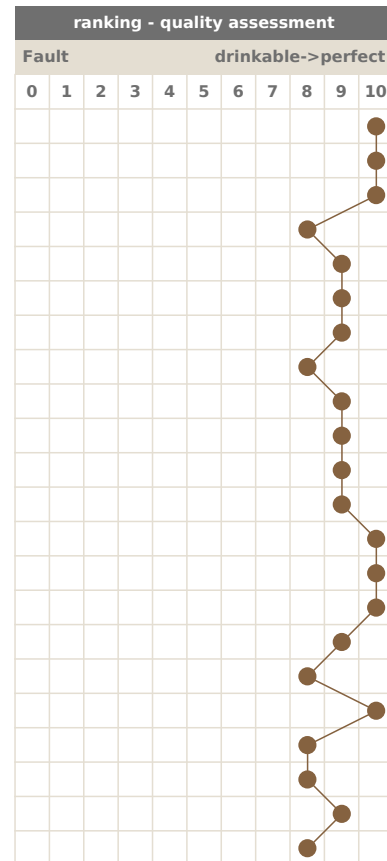
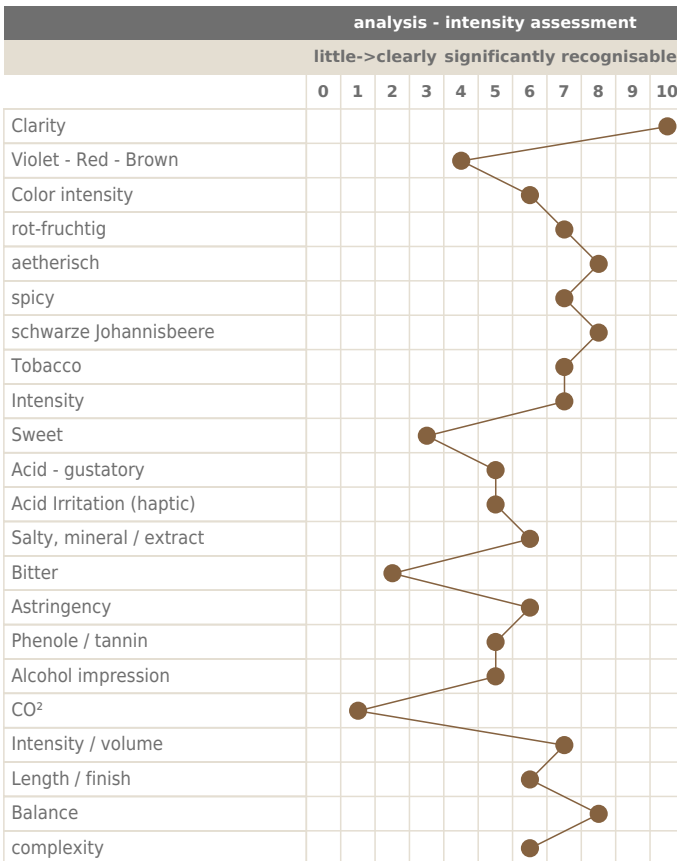


WINE SYSTEM  
TRUST YOUR SENSES

## ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

**Crudo Nero d'Avola Cabernet Sauvignon**  
**Winery: Mare Magnum Srl**  
rated 04.05.2024

<b>Total points</b>	<b>90</b>	<b>AWARD: GOLD</b>
Category	<b>red wine</b>	
Vintage	<b>2022</b>	
Primary grape / grape varieties	<b>Nero d'Avola / Cabernet Sauvignon</b>	
Quality	<b>DOP / DOC</b>	
Country - region	<b>Italien - Sizilien</b>	
Alcohol in vol.%	<b>14,00</b>	
Residual sugar in g/l	<b>9,50</b>	
Acid in g/l	<b>4,00</b>	
Sulphur free/total in mg/l	<b>58,00</b>	
Aged in	<b>Chips, Powder, Strands, Shelves</b>	



reductive --- oxidative

modern --- traditionel

little --- much

Summary											
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	
0	1	2	3	4	5	6	7	8	9	10	
Potential			Status-quo			best-before					
2027			2027			2025					



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### Crudo Nero d'Avola Cabernet Sauvignon

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#### Description

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.

#### Food-Pairing

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