

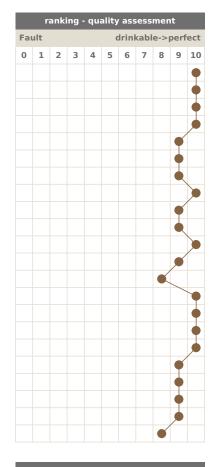
ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Crudo Sparkling Can Winery: Mare Magnum Srl

rated 04.05.2024

Total points	94	AWARD: GOLD
Category	sparkling wine	
Vintage		
Primary grape / grape varieties	Glera / -	
Quality	TSG / Traditional Quality Sparkling Wine	
Country - region	Italien - Toskana	
Alcohol in vol.%	11,50	
Residual sugar in g/l	11,70	
Acid in g/l	4,10	
Sulphur free/total in mg/l	5,00	
Aged in	Stainless tank	

		an	alys	is -	inte	nsi	ty a	sses	sme	nt	
little->clearly significantly recognisable											
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
colorless-green-yellow-brown					•						
Color intensity								•			
gruen-wuerzig											
fruity								•			
minerality								•			
zitrisch											
Grapefruit											
Intensity									•		
Sweet						_					
Acid - gustatory						0					
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter		•	_								
Astringency		•									
Phenole / tannin											
Alcohol impression						•					
CO ²											
Intensity / volume											
Length / finish								•			
Balance											
complexity								•			





reductive - - - oxidative modern - - - traditionel

				Su	mm	ary				
				sty	/list	ics				
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

					CAC	iitat					
little much)	1	2	3	4	5	6	7	8	9	

Potential	Status-quo	best-before
2024	2024	2024

10



ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Crudo Sparkling Can Winery: Mare Magnum Srl

rated 04.05.2024

Description

Region:Veneto Varietal composition:Glera

Varietal composition:Giera
Color:Light yellow
Taste:Dry, fresh and fruity, aromatic floral and citrus fresh fruit with a clean mineral aftertaste.
Aroma:Fresh and fruity with notes of flowers, citrus, apples and pear.
Production and maturation:Crudo Sparkling can is produced according to the Charmat method in which the wine gets its bubbles through the fermentation of sugar and cultured yeasts in temperature-controlled (not above 20°C) large stainless steel tanks. The wine is then stored for 18-24 months before bottled.

Food-Pairing

As an apferitif and to a sallad