

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

## Gloria Nerello Mascalese Winery: Mare Magnum Srl

rated 05.05.2024

Total points	96	AWARD: GRAND GOLD
Category	red wine	
Vintage	2021	
Primary grape / grape varieties	Nerello Mascalese	
Quality	IGP / IGT	
Country - region	Italien -	
Alcohol in vol.%	13,00	
Residual sugar in g/l	8,90	
Acid in g/l	4,10	
Sulphur free/total in mg/l	52,00	
Aged in	Steel -/Wooden barrel	

		an	alys	sis -	inte	nsi	ty as	sses	sme	ent	
little->clearly significantly recognisable								ble			
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown							•				
Color intensity							•				
rot-beerig							•				
spicy											
malo-lactic								•			
Violet							•				
Brombeere											
Intensity											
Sweet				•							
Acid - gustatory							•				
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter		•	<								
Astringency					•						
Phenole / tannin											
Alcohol impression					•						
CO <sup>2</sup>		•	<								
Intensity / volume									•		
Length / finish											
Balance											
complexity											

ranking - quality assessment										
Fault drinkable->perf										
0	1	2	3	4	5	6	7	8	9	10
										•
									•	
									•	
										•
										•
										•
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										•
										•
										•
										•



reductive oxidative
modern traditionel

Sullillary										
stylistics										
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

	exaltation										
little much	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2027	2027	2024



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#### Description

Varietal composition:Nerello Mascalese Color:Bright red

Taste:Fresh, fruity and earthy and mineral taste due to volcanic soil, with spices and present tannins, well balanced with a slight acidity, and long aftertaste. Food Pairing: Pairs well with pastas, as an aperitif or with light dishes of seafood and salads. Serve at 16°C.

Aroma:Inviting aromas of dark cherries and other red fruit flavors, with notes of cinnamon and dried herbs. Production and maturation:The organically grown grapes are hand harvested in late September. Fermented for 5-6 days at 25 ° C. The must is pumped over twice a day during fermentation and after malolactic fermentation matured oak for 4 months.

Classification:IGT Terre Siciliane Organic & Vegan friendly

#### **Food-Pairing**

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