

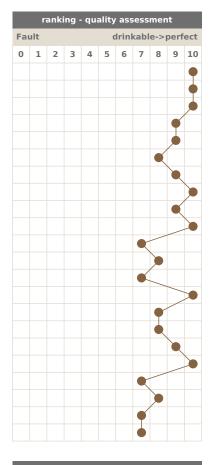
ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Manifesto Nero d'avola Organic Winery: Mare Magnum Srl

rated 04.05.2024

Total points	86	AWARD: SILVER
Category	red wine	
Vintage	2023	
Primary grape / grape varieties	Nero d'Avola	
Quality	DOP / DOC	
Country - region	Italien - Sizilien	
Alcohol in vol.%	13,50	
Residual sugar in g/l	7,10	
Acid in g/l	4,10	
Sulphur free/total in mg/l	54,00	
Aged in	Wooden barrel/Barrique	

		an	alys	is -	inte	ensi	ty a	sses	sme	ent	
	litt	le->	clea	arly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity									_	_	-
Violet - Red - Brown				•	\leq						
Color intensity									•		
rot-beerig									•		
spicy											
annimally											
Himbeere / Sauerkirsche											
bunter Pfeffer											
Intensity								_	•		
Sweet			•	<							
Acid - gustatory									•		
Acid Irritation (haptic)											
Salty, mineral / extract						_		•			
Bitter			•	<							
Astringency						•					
Phenole / tannin											
Alcohol impression								•			
CO ²		•									
Intensity / volume						_	•				
Length / finish								•			
Balance											
complexity							•				





reductive - - - oxidative modern - - - traditionel

Summary										
				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

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

Potential	Status-quo	best-before
2027	2026	2024



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Description

Region:Sicily Varietal composition:Nero d'Avola Color:Dark red

Taste: Full-bodied with distinct dark berry flavours in balance with crisp, soft tannins and a well integrated oak character.

Aroma:Intensive and fruity aromas with hints of cherry, blackcurrants, toasted oak, licorice and chocolate. Production and maturation:The grapes are handpicked and organically grown, harvested in September, pressed and later fermented in stainless steel temperature controlled tanks and thereafter matured in oak. Classification:D.O.C. Sicily

Food-Pairing

Food pairing: Rich pasta dishes as well as most meat dishes including pork, lamb and beef.