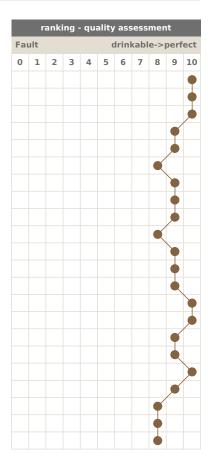


ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Palazzo Mio Grillo Winery: Mare Magnum Srl rated 04.05.2024

Total points	90	AWARD: GOLD
Category	white wine	
Vintage	2023	
Primary grape / grape varieties	Grillo / -	
Quality	DOP / DOC	
Country - region	Italien - Sizilien	
Alcohol in vol.%	12,00	
Residual sugar in g/l	6,10	
Acid in g/l	3,50	
Sulphur free/total in mg/l	51,00	
Aged in	Stainless tank	

		an	alys	sis -	inte	ensit	ty as	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											•
colorless-green-yellow-brown								<			
Color intensity											
gelb-fruchtig									Ý		
balsamic									۲		
floral, flowery											
pineapple											
Akazie									Ý		
Intensity											
Sweet											
Acid - gustatory							۲				
Acid Irritation (haptic)											
Salty, mineral / extract							-•				
Bitter			-								
Astringency			•								
Phenole / tannin						<u> </u>					
Alcohol impression						Ó					
CO ²		•	\leq								
Intensity / volume									-	•	
Length / finish											
Balance											
complexity									•		





reductive - - - oxidative 0 modern - - - traditionel 0

Summary										
stylistics										
)	1	2	3	4	5	6	7	8	9	10
)	1	2	3	4	5	6	7	8	9	10
	exaltation									
)	1	2	3	4	5	6	7	8	9	10
)	1	2	3				7	8	9	

little	 -	much	0

Potential	Status-quo	best-before
2026	2024	2024



ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Palazzo Mio Grillo Winery: Mare Magnum Srl rated 04.05.2024

Description

Region:Sicily Varietal composition:Grillo Color:Bright, golden yellow Taste:Dry, fruity taste with notes of citrus and tropical fruit as well as floral hints. Food pairing: Served at 8-10°C to salads, seafood dishes or as an aperitif. Aroma:Youthful aromatic scent with hints of citrus and tropical fruits, pineapple, lychee and peach. Production and maturation:The juice is fermented in temperature-controlled stainless steel tanks and then resting on their lees for 3-6 months before filtering and bottling. Classification:D.O.C. Sicily

Food-Pairing

Food pairing:Served at 8-10°C to salads, seafood dishes or as an aperitif.