

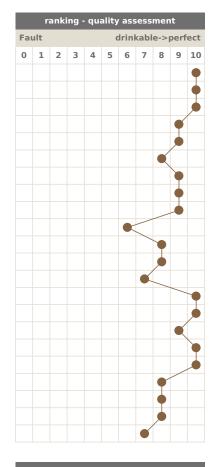
# **ORGANIC WINE AWARD INTERNATIONAL 2024 - spring**

## Crudo Catarratto Zibibbo Winery: Mare Magnum Srl

rated 04.05.2024

Total points	87	AWARD: SILVER
Category	white wine	
Vintage	2023	
Primary grape / grape varieties	Catarratto / Zibibbo	
Quality	IGP / IGT	
Country - region	Italien - Sizilien	
Alcohol in vol.%	12,00	
Residual sugar in g/l	15,00	
Acid in g/l	3,20	
Sulphur free/total in mg/l	49,00	
Aged in	Stainless tank	

		an	alys	is -	inte	nsi	ty as	sses	sme	ent	
	litt	le->	clea	arly	sign	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											
spicy											
gelb-fruchtig											
exotisch-fruchtig									•		
Fenchelgruen											
reifer Pfirsich											
Intensity									<b>9</b>		
Sweet								•			
Acid - gustatory								•			
Acid Irritation (haptic)											
Salty, mineral / extract							•				
Bitter			•								
Astringency											
Phenole / tannin											
Alcohol impression											
CO <sup>2</sup>			$\leq$								
Intensity / volume							_	•			
Length / finish											
Balance							•				
complexity											





reductive - - - oxidative modern - - - traditionel

				Su	mm	ary				
stylistics										
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				
ı	2026	2025	2024				



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#### Description

Varietal composition:Catarratto Zibibbo Color:Bright yellow

Taste: Fresh and fruity with balanced sweetness, hints of ripe tropical fruits, pineapple, mango, white flowers and

Aroma:Aromatic scent with hints of tropical fruit, pineapple, elderflower and citrus.

Production and maturation:Zibibbo is the Sicilian name of the grape Muscat of Alexandria, which gives the wine its aromatic character. After harvest, the two grape varietals are fermented in stainless steel tanks in cool temperatures 14-16°C.

#### **Food-Pairing**

Food pairing: Crudo goes well with light and spicy asian dishes, seafood and fresh salads. It is also a perfect wine just as an aperitif.