

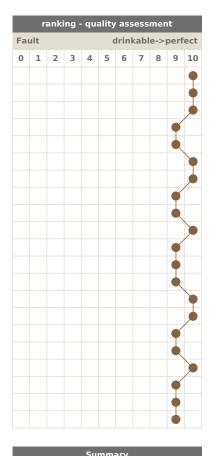
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Crudo Catarratto Zibibbo Organic Winery: Mare Magnum Srl

rated 13.05.2022

Total points	94	AWARD: GOLD
Category	white wine	
Vintage	2021	
Primary grape / grape varieties	Catarratto / Zibibbo	
Quality	IGP / IGT	
Country - region	Italien - Sizilien	
Alcohol in vol.%	12,50	
Residual sugar in g/l	16,90	
Acid in g/l	4,50	
Sulphur free/total in mg/l	52,00	
Aged in	Steel barrel	

analysis - intensity assessment													
little->clearly significantly recognisable													
0 1 2 3 4 5 6 7 8													
Clarity										_	•		
colorless-green-yellow-brown					•								
Color intensity							•						
spicy													
gelb-fruchtig													
minerality													
mint									•				
Mirabelle Zitrus													
Intensity								•					
Sweet													
Acid - gustatory													
Acid Irritation (haptic)													
Salty, mineral / extract													
Bitter		•	_										
Astringency													
Phenole / tannin		T '	0										
Alcohol impression													
CO ²		•	<										
Intensity / volume						_	•						
Length / finish								•					
Balance													





reductive oxidative
modern traditionel

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

little - - - much

0 1 2 3 4 5 6 7 8 9 10					exa	ltat	ion				
	0	1	2	3	4	5	6	7	8	9	10

Potential 2025 2026



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Description

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A generously fruity and aromatic organic wine. Zibibbo variety also known as [Muscat d[Alexandrie]] offers to the wine the aromatic and floral taste, with notes of pineapple and elderberry. While Catarratto provides fresh citrus fruit aromas and minerality.

The organically grown and hand-picked grapes are harvested from hilly vineyards located close to the sea, between Marsala and Salemi, having volcanic soil. The two grape varietals are fermented separately in stainless steel tanks in cool temperatures 14-16°C.

Aromas

Open, aromatic scent with hints of tropical fruit, pineapple, elderflower and citrus. Taste
Fresh and fruity with balanced sweetness, hints of ripe tropical fruits, pineapple and mango, and white flowers and lime.

Food-Pairing

Best served at 8°C as an aperitif. Best paired with oysters, octopus and spicy Asian dishes.