

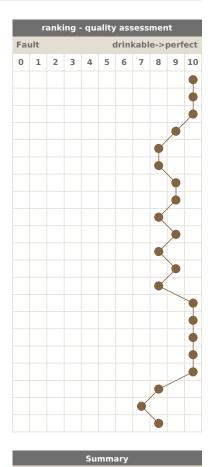
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Lisa 1503 Bianco Organico Winery: Mare Magnum Srl

rated 13.05.2022

Total points	90	AWARD: GOLD
Category	white wine	
Vintage	0000	
Primary grape / grape varieties	Catarratto / Chardonnay	
Quality	VdT	
Country - region	Italien -	
Alcohol in vol.%	13,00	
Residual sugar in g/l	9,00	
Acid in g/l	3,00	
Sulphur free/total in mg/l	49,00	
Aged in	Steel barrel	

		an	alys	sis -	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										_	•
colorless-green-yellow-brown					•						
Color intensity									•		
fruity											
gruen-grasig								•			
balsamic											
Zitronengras											
Honey											
Intensity											
Sweet						•					
Acid - gustatory											
Acid Irritation (haptic)				•							
Salty, mineral / extract							-				
Bitter		•	_								
Astringency		•									
Phenole / tannin		•									
Alcohol impression							•				
CO ²		•	<								
Intensity / volume											
Length / finish							•				
Balance										•	





reductive oxidativ	е
modern tradition	el

					sty	list	ics				
<u> </u>	0	1	2	3	4	5	6	7	8	9	10
	0	1	2	3	4	5	6	7	8	9	10

little	-	-	-	much

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

Potential
2022



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Description

Varietal: Catarratto-Chardonnay

Color: Pale yellow.

Aroma: Fresh, slightly aromatic scent with hints of melon, grapefruit, apple, herbs and oak.

Taste: Dry, medium-bodied with citrusfresh tropical fruit displaying hints of melon, pear, apple and oak.

Production and maturation: Made by organically grown and hand-picked grapes of Catarratto and Chardonnay . The grapes are hand-picked and vinified with a combination of traditional and modern methods. Fermentation at 15 degrees in stainless steel tanks.

Food-Pairing

Food pairing: Salads, seafood, white meats or as an aperitif.