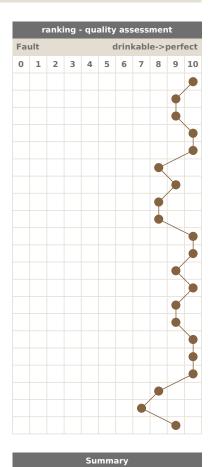# ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Allegro Chardonnay Organic
Winery: Mare Magnum Srl
rated 12.05.2022

Total points	91	AWARD: GOLD
Category	white wine	
Vintage	2020	
Primary grape / grape varieties	Chardonnay	
Quality	IGP / IGT	
Country - region	Italien - Apulien	
Alcohol in vol.%	13,50	
Residual sugar in g/l	4,30	
Acid in g/l	4,00	
Sulphur free/total in mg/l	38,00	
Aged in	Steel -/Wooden barrel	

analysis - intensity assessment
little->clearly significantly recognisable

Scale: 0 1 2 3 4 5 6 7 8 9 10

- Clarity
- colorless-green-yellow-brown
- Color intensity
- gruen-fruchtig
- gruen-wuerzig
- malo-lactic
- Stachelbeere
- Hierba fresca
- Intensity
- Sweet
- Acid - gustatory
- Acid Irritation (haptic)
- Salty, mineral / extract
- Bitter
- Astringency
- Phenole / tannin
- Alcohol impression
- CO^2
- Intensity / volume
- Length / finish
- Balance

ranking - quality assessment
Fault   drinkable->perfect

Scale: 0 1 2 3 4 5 6 7 8 9 10

Summary

stylistics

	0	1	2	3	4	5	6	7	8	9	10
reductive - - - oxidative				3							
modern - - - traditionel			2								

exaltation

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

Potential

2025

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rated 12.05.2022

Description
Description ALLEGRO Chardonnay is a fruity and complex wine, made from fully matured organic Chardonnay grapes, hand-picked and vinified by modern methods. After fermentation a portion of the wine is aged in oak. The rest gets 4-5 months of contact with the lees. Aromas Youthful aroma, reminiscent of ripe apples seamlessly combined with a light buttery overtone of vanilla oak. Taste Medium-bodied and dry with citrus fresh fruity notes and discreet oak tones.

Food-Pairing
Pairs exceptionally well with seafood, tossed salads or try just as an aperitif.