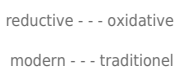




**Allegro Primitivo Organic
Winery: Mare Magnum Srl**
rated 13.05.2022

analysis - intensity assessment											
	0	1	2	3	4	5	6	7	8	9	10
Clarity											
Violet - Red - Brown						5					10
Color intensity							6				
fruity							6				
balsamic								7			
spicy								7			
earthy							6				
Ätherisch								7			
Intensity								7			
Sweet						5					
Acid - gustatory							5				
Acid Irritation (haptic)					4						
Salty, mineral / extract								6			
Bitter				3							
Astringency									7		
Phenole / tannin									7		
Alcohol impression										8	
CO²	1										
Intensity / volume											9
Length / finish											9
Balance								6			

[illegible]

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

exaltation										
0	1	2	3	4	5	6	7	8	9	10

Potential
2026/2024



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Allegro Primitivo Organic
Winery: Mare Magnum Srl
rated 13.05.2022

Description

Color: Dark red

Aroma: Luscious fresh aromas of dark berries with hints of plums and vanilla.

Taste: Allegro Primitivo is a balanced, full-bodied wine with a fresh and delicate taste of berry fruit, spicy tones of herbs and vanilla.

Food pairing: Lamb, beef and game.

Production and maturation: The Primitivo grapes are handpicked and organically grown.

The fermentation is done in stainless steel tanks with overpumping and délestage twice a day. Maceration of 10-12 days is later followed by a 4-6 months maturation on French oak.

Food-Pairing

Food pairing: Lamb, beef and game.