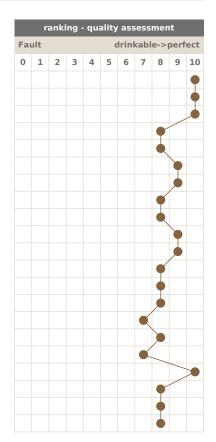


ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Il Nostro Rosso Organico Winery: Mare Magnum Srl rated 13.05.2022

Total points	85	AWARD: SILVER
Category	red wine	
Vintage	2020	
Primary grape / grape varieties	Negroamaro / Primitivo	
Quality	IGP / IGT	
Country - region	Italien - Apulien	
Alcohol in vol.%	13,50	
Residual sugar in g/l	9,70	
Acid in g/l	3,60	
Sulphur free/total in mg/l	48,00	
Aged in	Steel -/Wooden barrel	

		an	alys	sis -	inte	ensit	ty as	sses	sme	ent	
little->clearly significantly recognisable											
	0	1	2	3	4	5	6	7	8	9	10
Clarity										•	
Violet - Red - Brown								\langle			
Color intensity											
fruity								۲			
floral, flowery							Ý				
spicy											
Nelke							Ì				
Schlehen											
Intensity											
Sweet					-						
Acid - gustatory											
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter					\leq						
Astringency							<u> </u>	•			
Phenole / tannin											
Alcohol impression								\geq	•		
CO ²		•	<								
Intensity / volume						-	-				
Length / finish											
Balance									•		





	Summary										
	stylistics										
reductive oxidative	0	1	2	3	4	5	6	7	8	9	10
modern traditionel	0	1	2	3	4	5	6	7	8	9	10
	exaltation										
little much	0	1	2	3	4	5	6	7	8	9	10
	Potential										

2026/2024



ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Il Nostro Rosso Organico Winery: Mare Magnum Srl

rated 13.05.2022

Description

Grape variety Negroamaro, Primitivo and Malvasia Nera

Description

A medium-bodied, ruby red wine with a dark fruit character of blackberries, cherries and rosehip, smooth tannins and notes of herbs and chocolate.

Winemakers note

The harvest is completed in mid September. A cold 2 day maceration is followed by a 5 day fermentation on the skins at 25 ° Celsius. After malolactic the wine matures for 6 months in a oak.

Food-Pairing

The wine is excellent with grilled meat of pork or beef, pasta or aged cheese.