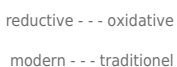




Il Nostro Rosso Organico
Winery: Mare Magnum Srl
rated 13.05.2022

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| 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 |

little - - - much

Potential
2026/2024



WINE SYSTEM
TRUST YOUR SENSES

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.