

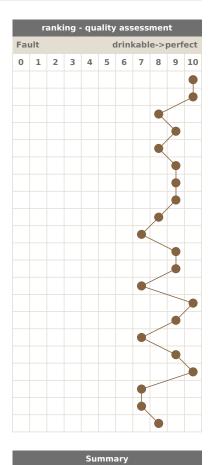
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Allegro Primitivo Sangiovese Organico Bag in Box Winery: Mare Magnum Srl

rated 13.05.2022

Total points	85	AWARD: SILVER
Category	red wine	
Vintage	2021	
Primary grape / grape varieties	Primitivo / Sangiovese	
Quality	IGP / IGT	
Country - region	Italien - Apulien	
Alcohol in vol.%	13,50	
Residual sugar in g/l	17,60	
Acid in g/l	3,70	
Sulphur free/total in mg/l	50,00	
Aged in	Chips, Powder, Strands, Shelves	

analysis - intensity assessment											
little->clearly significantly recognisable											
	3	4	5	6	7	8	9	10			
Clarity											•
Violet - Red - Brown					•	<					
Color intensity								•			
Marmelade / Kompott											
spicy							ø				
herbal											
Kirschmarmelade							•				
Cinnamon											
Intensity											
Sweet							•				
Acid - gustatory							•				
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter		•									
Astringency						_	•				
Phenole / tannin											
Alcohol impression				•							
CO ²		•	<								
Intensity / volume						_	•				
Length / finish											
Balance						•					





reductive oxidative
modern traditionel

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

little - - - much

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

Potential 2024 / 202



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Description

Color: Deep Red.

Aroma: A generous fruity aroma with hints of ripe fruits, cherries and chocolate.

Taste: A robust wine with big body, ripe fruits and chocolate after taste.

Best served at 18° C.

The grapes are manually harvested in Puglia during the second decade of September, when the berries are already in a light overripe phase. The reason is to grant the production of a deep red color wine, rich in alcohol with ripe and sweet tannins and notes of cherry liqueur. Vinification takes place in wooden and stainless steel fermenters of small capacity (10-50-100 hl) at controlled temperatures of 25-28 C° with 7-10 days skin contact. After the malolactic fermentation the wine matures for 6 months in 225 liter barriques made by a special selection of French and American oak and long toasted, so to release notes of white and dark chocolate into the wine. Only light filtration before bottling.

Food-Pairing

Food pairing: This wine goes best with grilled meat, game and cheese.