



## 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 |   |   |   |   |   |   |   |   |   |   |    |
|---------------------------------|---|---|---|---|---|---|---|---|---|---|----|
|                                 | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Clarity                         |   |   |   |   |   |   |   |   |   |   |    |
| Violet - Red - Brown            |   |   |   |   | 4 |   |   |   |   |   | 10 |
| Color intensity                 |   |   |   |   |   |   |   | 7 |   |   |    |
| Marmelade / Kompott             |   |   |   |   |   |   |   | 7 |   |   |    |
| spicy                           |   |   |   |   |   |   | 6 |   |   |   |    |
| herbal                          |   |   |   |   | 5 |   |   |   |   |   |    |
| Kirschmarmelade                 |   |   |   |   |   |   | 6 |   |   |   |    |
| Cinnamon                        |   |   |   |   |   |   | 6 |   |   |   |    |
| Intensity                       |   |   |   |   |   |   |   | 7 |   |   |    |
| Sweet                           |   |   |   |   |   |   | 6 |   |   |   |    |
| Acid - gustatory                |   |   |   |   |   |   | 6 |   |   |   |    |
| Acid Irritation (haptic)        |   |   |   |   |   |   | 6 |   |   |   |    |
| Salty, mineral / extract        |   |   |   |   |   | 5 |   |   |   |   |    |
| Bitter                          |   | 1 |   |   |   |   |   |   |   |   |    |
| Astringency                     |   |   |   |   |   |   | 6 |   |   |   |    |
| Phenole / tannin                |   |   |   |   |   |   | 6 |   |   |   |    |
| Alcohol impression              |   |   |   | 3 |   |   |   |   |   |   |    |
| CO <sup>2</sup>                 |   | 1 |   |   |   |   |   |   |   |   |    |
| Intensity / volume              |   |   |   |   |   |   | 6 |   |   |   |    |
| Length / finish                 |   |   |   |   |   |   | 6 |   |   |   |    |
| Balance                         |   |   |   |   |   | 5 |   |   |   |   |    |

[illegible]

reductive - - - oxidative

modern - - - traditionel

little - - - much

| 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  
2024 / 202



WINE SYSTEM  
TRUST YOUR SENSES

## ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

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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.