

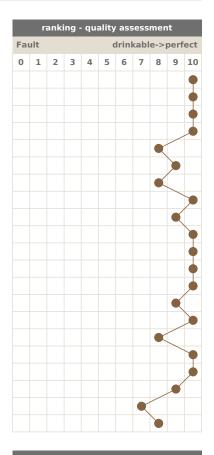
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Il Conte Sicilia Rosso Organico Bag in Box Winery: Mare Magnum Srl

rated 13.05.2022

Total points	93	AWARD: GOLD
Category	red wine	
Vintage	2020	
Primary grape / grape varieties	Merlot / Syrah, Nero d'Avola	
Quality	IGP / IGT	
Country - region	Italien - Sizilien	
Alcohol in vol.%	13,50	
Residual sugar in g/l	7,40	
Acid in g/l	4,50	
Sulphur free/total in mg/l	50,00	
Aged in	Chips, Powder, Strands, Shelves	

		an	alys	is -	inte	ensit	ty a	sses	sme	ent	
	litt	le->	clea	arly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
Violet - Red - Brown			•								
Color intensity											•
woody							•				
spicy											
minerality											
Ginster											
Raucharomen									•		
Intensity											
Sweet						•					
Acid - gustatory									•		
Acid Irritation (haptic)									•		
Salty, mineral / extract								_	•		
Bitter				•	_						
Astringency		•									
Phenole / tannin									•		
Alcohol impression				•	_						
CO ²		•									
Intensity / volume									•		
Length / finish									Ţ,		
Balance									•		





reductive - - - oxidative modern - - - traditionel

Summary										
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 2028



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Description

Type: A full-bodied red wine.

Origin: Sicily IGT, Italy ORGANIC
Grape variety: Merlot, Syrah, Nero d' Avola
Description: an organic Sicilian wine with an intense aroma of dark fruits, oak, licorice and chocolate.
Aroma: Intense and fruity aroma with hints of cherry, black currant, toasted oak, licorice and dark chocolate.
Taste: Full-bodied and spicy taste, with soft strive tannins and integrated oak character, hints of violets and plums.

Winemaker\s note: The grapes are organically grown and hand harvested in September. Fermented for 5-6 days at 25 ° C. The must is pumped over 2-3 times per day during fermentation and after malolactic fermentation matured oak for 4 months.

Food-Pairing

Food pairings: Tasty pasta dishes and most meat dishes, from pork to lamb, chicken and beef.