

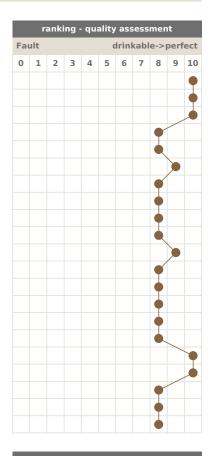
ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

Crudo Nero d'Avola Cabarnet Winery: Mare Magnum Srl

rated 13.05.2022

Total points	86	AWARD: SILVER
Category	red wine	
Vintage	2020	
Primary grape / grape varieties	Nero d'Avola / Cabernet Sauvignon	
Quality	DOP / DOC	
Country - region	Italien - Sizilien	
Alcohol in vol.%	14,00	
Residual sugar in g/l	10,00	
Acid in g/l	4,00	
Sulphur free/total in mg/l	52,00	
Aged in	Chips, Powder, Strands, Shelves	

analysis - intensity assessment											
	litt	le->	clea	rly	sigr	ific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity									_		•
						•					
Color intensity								•			
fruity							ø				
woody											
spicy							•				
pepper							•				
rote Johannisbeere							•				
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

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

Potential 2024/2024



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Description

Color: Dark Red

Aroma: Fruity aroma of dark berry fruit; black currant, cherry and plum noting licorice and oak.

Taste: Medium-bodied, fresh fruit flavor with hints of spices combined eith soft acids and an integrated oak character.

Production and maturation: Nero d'Avola and Cabernet Sauvignon are fermended separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in oak for a period of time to obtain the desired level of oak structure and then blended with the remaining part of the Cabernet Sauvignon. The two varietals are then blended together for the final cuvee of Crudo Nero d'Avola Cabernet Sauvignon.

Food-Pairing

Food pairing: Pairs very well with red and white meat, seafood with red sauce and various pasta dishes. Best served at 16°C.