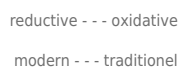




Lisa 1503 Bianco Organico
Winery: Mare Magnum Srl
 rated 08.10.2022

	analysis - intensity assessment										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											●
colorless-green-yellow-brown						●					
Color intensity							●				
spicy								●			
exotisch-fruchtig								●			
floral, flowery							●				
Tobacco								●			
Gummibaerchen								●			
Intensity								●			
Sweet						●					
Acid - gustatory						●					
Acid Irritation (haptic)						●					
Salty, mineral / extract							●				
Bitter		●									
Astringency			●								
Phenole / tannin				●							
Alcohol impression						●					
CO ²				●							
Intensity / volume								●			
Length / finish						●					
Balance								●			

[illegible]

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	Status-quo	best-before
2025	2023	2022+



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

Lisa 1503 Bianco Organico

Winery: Mare Magnum Srl

rated 08.10.2022

Description

Varietal: Catarratto-Chardonnay

Color: Pale yellow.

Aroma: Fresh, slightly aromatic scent with hints of melon, grapefruit, apple, herbs and oak.

Taste: Dry, medium-bodied with citrusfresh tropical fruit displaying hints of melon, pear, apple and oak.

Production and maturation: Made by organically grown and hand-picked grapes of Catarratto and Chardonnay . The grapes are hand-picked and vinified with a combination of traditional and modern methods. Fermentation at 15 degrees in stainless steel tanks.

Food-Pairing

Food pairing: Salads, seafood, white meats or as an aperitif.