

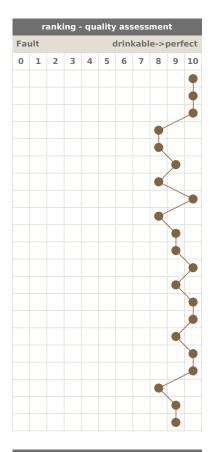
ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

Il Nostro Grecanico Organico Winery: Mare Magnum Srl

rated 09.10.2022

Total points	92	AWARD: GOLD
Category	white wine	
Vintage	2021	
Primary grape / grape varieties	Grecanico	
Quality	IGP / IGT	
Country - region	Italien - Sizilien	
Alcohol in vol.%	13,00	
Residual sugar in g/l	6,00	
Acid in g/l	3,00	
Sulphur free/total in mg/l	63,00	
Aged in	Steel barrel	

		an	alys	is -	inte	ensi	ty a	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
colorless-green-yellow-brown			•	$\overline{}$	_						
Color intensity					•						
exotisch-fruchtig								•			
gelb-fruchtig											
herbal											
Zitrus Banane Exotische F.											
warmes Heu Grass											
Intensity								•			
Sweet											
Acid - gustatory						•					
Acid Irritation (haptic)						•					
Salty, mineral / extract								•			
Bitter		•	_								
Astringency											
Phenole / tannin				•							
Alcohol impression											
CO ²		•									
Intensity / volume								•			
Length / finish								,			
Balance									<u> </u>	•	





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

Potential	Status-quo	best-before
2027	2023	2023



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Description

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A dry and crisp white wine with pale yellow color. It is medium-bodied with a citrus and green apple character with hints of vanilla and pear.

Winemakers note

Whenevers note
This wine is made from organically grown Grecanico grapes from Sicily. Probably imported from Greece, Grecanico
has been a widespread variety in west Sicily since historical times. To enhance its pronounced aromatic profile the
"golden" bunches of Grecanico are harvested, during the later part of September, in the cool hours of the early
morning. Then vinified according to the most modern methods. After a 12 hours of cold maceration, the grapes are
gently pressed and a long, slow cool ferment ensues at in stainless steel tanks. Maceration for five months on lees
adds complexity and volume to this gentle and elegant wine.

Food-Pairing

This wine is perfect as an aperitif or to be accompanied by light dishes like a freshly tossed salad or sea food.