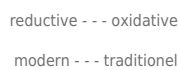




Il Nostro Rosso Organico
Winery: Mare Magnum Srl
rated 12.10.2022

analysis - intensity assessment											
	0	1	2	3	4	5	6	7	8	9	10
Clarity									8		
Violet - Red - Brown						5					
Color intensity									8		
rot-beerig											10
spicy										9	
Roasted flavors									8		
Schwarze Johannisbeere										9	
plum									8		
Intensity										9	
Sweet				3							
Acid - gustatory							6				
Acid Irritation (haptic)						5					
Salty, mineral / extract								7			
Bitter		1									
Astringency							6				
Phenole / tannin								7			
Alcohol impression							6				
CO ²		1									
Intensity / volume									8		
Length / finish										9	
Balance								7			

[illegible]

Summary									
stylistics									
0	1	2	3	4	5	6	7	8	10
0	1	2	3	4	5	6	7	8	10

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

Potential	Status-quo	best-before
2025	2024	2022+



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

Il Nostro Rosso Organico
Winery: Mare Magnum Srl
rated 12.10.2022

Description

Grape variety
Negroamaro, Primitivo and Malvasia Nera

Description
A medium-bodied, ruby red wine with a dark fruit character of blackberries, cherries and rosehip, smooth tannins and notes of herbs and chocolate.

Winemakers note
The harvest is completed in mid September. A cold 2 day maceration is followed by a 5 day fermentation on the skins at 25 ° Celsius. After malolactic the wine matures for 6 months in a oak.

Food-Pairing

The wine is excellent with grilled meat of pork or beef, pasta or aged cheese.