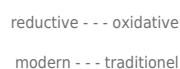




**Allegro Primitivo Organic
Winery: Mare Magnum Srl**
rated 09.10.2022

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

[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

Allegro Primitivo Organic
Winery: Mare Magnum Srl
rated 09.10.2022

Description

Color: Dark red

Aroma: Luscious fresh aromas of dark berries with hints of plums and vanilla.

Taste: Allegro Primitivo is a balanced, full-bodied wine with a fresh and delicate taste of berry fruit, spicy tones of herbs and vanilla.

Food pairing: Lamb, beef and game.

Production and maturation: The Primitivo grapes are handpicked and organically grown.

The fermentation is done in stainless steel tanks with overpumping and délestage twice a day. Maceration of 10-12 days is later followed by a 4-6 months maturation on French oak.

Food-Pairing

Food pairing: Lamb, beef and game.