

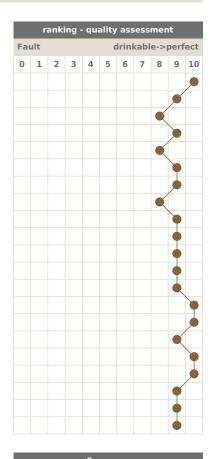
ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

Palazzo Intenso Rosso Organico Bag in Box Winery: Mare Magnum Srl

rated 09.10.2022

Total points	91	AWARD: GOLD
Category	red wine	
Vintage	0000	
Primary grape / grape varieties	Primitivo / Montepulciano, Sangiovese,	Cabernet Sauvignon, Merlo
Quality	VdT	
Country - region	Italien -	
Alcohol in vol.%	13,50	
Residual sugar in g/l	14,80	
Acid in g/l	3,60	
Sulphur free/total in mg/l	50,00	
Aged in	Chips, Powder, Strands, Shelves	

analysis - intensity assessment											
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											
Violet - Red - Brown											
Color intensity								•			
rot-beerig											
earthy							•				
woody											
Sueßholz											
Cassis											
Intensity								ø			
Sweet							•				
Acid - gustatory							•				
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter		•	\leq								
Astringency						•					
Phenole / tannin											
Alcohol impression				•	_						
CO ²		•									
Intensity / volume								-	•		
Length / finish											
Balance										•	





reductive oxidative
modern traditionel

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										
ch	0	1	2	3	4	5	6	7	8	9	10
	Potential			Sta	tus-	quo	b	est-	bef	ore	

Potential	Status-quo	best-before
2025	2023	2024



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Description

Color: Dark blue red

Aroma: Youthful, fruity aroma with hints of blueberries, cherries, fresh herbs and vanilla. Taste: Generous fruity flavor with hints of blueberries, sloes as well as oak and vanilla.

Production and maturation: In order to ensure a consistent and high quality for this wine the grapes comes from carefully selected growers throughout Italy. The wine is made of both local grape varieties like Primitivo, Montepulciano and Sangiovese as well as international grape varieties like Cabernet Sauvignon and Merlot.

Food-Pairing

Food pairing: Served at 16-18 degrees to lighter dishes of dark and light meat, poultry and aged cheese.