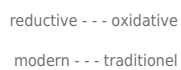




Crudo Nero d'Avola Cabarnet
Winery: Mare Magnum Srl
 rated 09.10.2022

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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
2027	2025	2023



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn

Crudo Nero d'Avola Cabarnet

Winery: Mare Magnum Srl

rated 09.10.2022

Description

Color: Dark Red

Aroma: Fruity aroma of dark berry fruit; black currant, cherry and plum noting licorice and oak.

Taste: Medium-bodied, fresh fruit flavor with hints of spices combined with soft acids and an integrated oak character.

Production and maturation: Nero d'Avola and Cabernet Sauvignon are fermented separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in oak for a period of time to obtain the desired level of oak structure and then blended with the remaining part of the Cabernet Sauvignon. The two varietals are then blended together for the final cuvee of Crudo Nero d'Avola Cabernet Sauvignon.

Food-Pairing

Food pairing: Pairs very well with red and white meat, seafood with red sauce and various pasta dishes. Best served at 16°C.