WINE AWARD INTERNATIONAL 2023 - winter
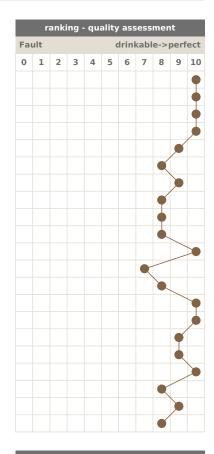
Lisa 1503 Bianco Organico
Winery: Mare Magnum Srl
rated 06.03.2023

Total points	90	AWARD: GOLD
Category	**white wine**	
Vintage		
Primary grape / grape varieties	**Catarratto / Chardonnay**	
Quality	**VdT**	
Country - region	**Italien -**	
Alcohol in vol.%	**13,00**	
Residual sugar in g/l	**9,00**	
Acid in g/l	**5,00**	
Sulphur free/total in mg/l	**52,00**	
Aged in	**Steel barrel**	

analysis - intensity assessment												ranking - quality assessment											
little->clearly significantly recognisable												Fault								drinkable->perfect			
	0	1	2	3	4	5	6	7	8	9	10		0	1	2	3	4	5	6	7	8	9	10

Clarity	
colorless-green-yellow-brown	
Color intensity	
balsamic	
gelb-fruchtig	
exotisch-fruchtig	
reife Banane	
Bienenwachs	
Intensity	
Sweet	
Acid - gustatory	
Acid Irritation (haptic)	
Salty, mineral / extract	
Bitter	
Astringency	
Phenole / tannin	
Alcohol impression	
CO²	
Intensity / volume	
Length / finish	
Balance	

Summary											
stylistics											
reductive - - - oxidative	0	1	2	3	4	5	6	7	8	9	10
modern - - - traditionel	0	1	2	3	4	5	6	7	8	9	10

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

Potential	Status-quo	best-before
2026	2024	2024

WINE SYSTEM
TRUST YOUR SENSES

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Description

Varietal: Catarratto-Chardonnay

Color: Pale yellow.

Aroma: Fresh, slightly aromatic scent with hints of melon, grapefruit, apple, herbs and oak.

Taste: Dry, medium-bodied with citrusfresh tropical fruit displaying hints of melon, pear, apple and oak.

Production and maturation: Made by organically grown and hand-picked grapes of Catarratto and Chardonnay . The grapes are hand-picked and vinified with a combination of traditional and modern methods. Fermentation at 15 degrees in stainless steel tanks.

Food-Pairing

Food pairing: Salads, seafood, white meats or as an aperitif.