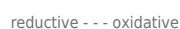




## Crudo Catarratto Zibibbo ORGANIC

rated 05.03.2023

analysis - intensity assessment											
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											10
colorless-green-yellow-brown					4						
Color intensity						5					
gruen-fruchtig							6				
exotisch-fruchtig								6			
herbal						5					
gruene Banane						5					
Maracuja						5					
Intensity								6			
Sweet					4						
Acid - gustatory										8	
Acid Irritation (haptic)									7		
Salty, mineral / extract						5					
Bitter			2								
Astringency		1									
Phenole / tannin			2								
Alcohol impression									7		
CO <sup>2</sup>		1									
Intensity / volume										8	
Length / finish											9
Balance					4						

[illegible]

modern - - - traditionel

little - - - much

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
2024	2024	2023



WINE SYSTEM  
TRUST YOUR SENSES

## WINE AWARD INTERNATIONAL 2023 - winter

**Crudo Catarratto Zibibbo ORGANIC**

**Winery: Mare Magnum Srl**

rated 05.03.2023

### Description

Type: white wine Organic

Origin

Sicily, Italy

Grape variety

Catarratto 80% - Zibibbo 20%

Description

A generously fruity and aromatic wine. Zibibbo variety also known as "Muscat d'Alexandrie" offers to the wine the aromatic and floral taste, with notes of pineapple and elderberry. While Catarratto provides fresh citrus fruit aromas and minerality.

The hand-picked grapes are harvested from hilly vineyards located close to the sea, between Marsala and Salemi, having volcanic soil. The two grape varieties are fermented separately in stainless steel tanks in cool temperatures 14-16°C.

### Food-Pairing

Best served at 8°C as an aperitif. Best paired with oysters, octopus and spicy Asian dishes.