

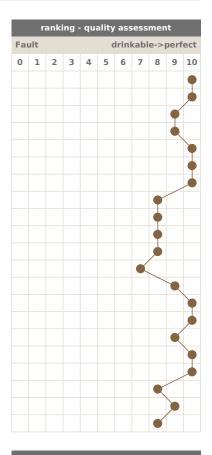
WINE AWARD INTERNATIONAL 2023 - winter

Il Nostro Catarratto Chardonnay Organico Winery: Mare Magnum Srl

rated 04.03.2023

Total points	90	AWARD: GOLD
Category	white wine	
Vintage	2022	
Primary grape / grape varieties	Catarratto / Chardonnay	
Quality	IGP / IGT	
Country - region	Italien - Sizilien	
Alcohol in vol.%	13,00	
Residual sugar in g/l	10,60	
Acid in g/l	5,70	
Sulphur free/total in mg/l	51,00	
Aged in	Steel barrel	

		an	alys	sis -	inte	nsi	ty a	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											-
colorless-green-yellow-brown						_					
Color intensity											
exotisch-fruchtig								•			
spicy											
balsamic											
Honigmelone											
Thymian											
Intensity											
Sweet											
Acid - gustatory											
Acid Irritation (haptic)											
Salty, mineral / extract					•						
Bitter		•									
Astringency											
Phenole / tannin					•						
Alcohol impression											
CO ²		•	<								
Intensity / volume								•			
Length / finish											
Balance									•		





reductive - - - oxidative modern - - - traditionel

Summary										
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	Status-quo	best-before
2025	2023	2024



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Description

Color: Light 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 and apple.

 \square Production and maturation: The grapes are hand-picked and vinified with a combination of traditional and modern methods. Fermentation at 15-18 degrees C in stainless steel tanks.

Food-Pairing

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