

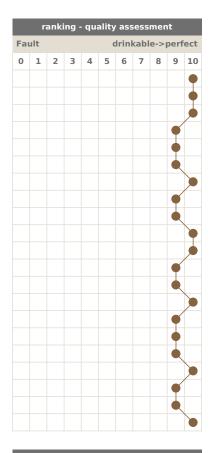
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Crudo Catarratto Zibibbo Organic Winery: Mare Magnum Srl

rated 06.05.2023

Total points	94	AWARD: GOLD
Category	white wine	
Vintage	2022	
Primary grape / grape varieties	Catarratto / Zibibbo	
Quality	IGP / IGT	
Country - region	Italien - Sizilien	
Alcohol in vol.%	12,50	
Residual sugar in g/l	16,40	
Acid in g/l	6,40	
Sulphur free/total in mg/l	55,00	
Aged in	Stainless tank	

		an	alys	is -	inte	ensit	ty a	sses	sme	ent	
	litt	le->	clea	rly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity											-
colorless-green-yellow-brown					•						
Color intensity							•				
exotisch-fruchtig											
floral, flowery											
herbal											
Ananas, Papaya										•	
Passionsblueten											
Intensity											
Sweet									ø		
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	

- January										
				sty	/list	ics				
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
2027	2024	2023



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Description

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

Aromas

Open, aromatic scent with hints of tropical fruit, pineapple, elderflower and citrus. Taste
Fresh and fruity with balanced sweetness, hints of ripe tropical fruits, pineapple and mango, and white flowers and lime.

Food-Pairing

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