

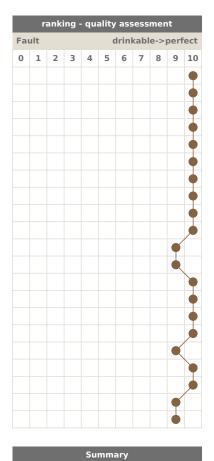
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Crudo Nero d'Avola Cabernet Sauvignon Winery: Mare Magnum Srl

rated 06.05.2023

Total points	98	AWARD: GRAND GOLD
Category	red wine	
Vintage	2021	
Primary grape / grape varieties	Nero d'Avola / Cabernet Sauvignon	
Quality	DOP / DOC	
Country - region	Italien -	
Alcohol in vol.%	14,00	
Residual sugar in g/l	9,30	
Acid in g/l	6,20	
Sulphur free/total in mg/l	50,00	
Aged in	Wooden barrel	

		an	alys	is -	inte	nsit	y as	sses	sme	ent	
little->clearly significantly recognisable											
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown						•					
Color intensity											
floral, flowery											
rot-beerig									ø		
Roasted flavors											
Lavender										•	
schwarze Suesskirsche										•	
Intensity									_		
Sweet				•	<						
Acid - gustatory							_	•			
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter			•	<							
Astringency						_	0				
Phenole / tannin									•		
Alcohol impression						_		•			
CO ²			•	<							
Intensity / volume								_	•		
Length / finish									•		
Balance									•		





reductive oxidative
modern traditionel

	stylistics										
9	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										
ıch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2027	2026	2024



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Description

Nero d'Avola and Cabernet Sauvignon are fermended 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

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