

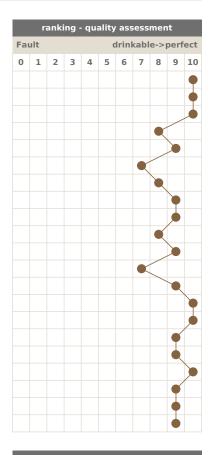
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Allegro Primitivo Sangiovese Organic Bag in Box Winery: Mare Magnum Srl

rated 06.05.2023

Total points	90	AWARD: GOLD
Category	red wine	
Vintage	2022	
Primary grape / grape varieties	Primitivo / Sangiovese	
Quality	IGP / IGT	
Country - region	Italien - Apulien	
Alcohol in vol.%	14,00	
Residual sugar in g/l	16,70	
Acid in g/l	5,30	
Sulphur free/total in mg/l	54,00	
Aged in	Chips, Powder, Strands, Shelves	

		an	alys	sis -	inte	ensit	y as	sses	sme	nt	
little->clearly significantly recognisa									ble		
	0	1	2	3	4	5	6	7	8	9	10
Clarity									_	_	•
Violet - Red - Brown						•					
Color intensity								•			
fruity									•		
rot-fruchtig											
Marmelade / Kompott											
Vanilla											
trops											
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

				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

littla	_	_	_	much	

					exa	ltat	ion				
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: Deep Red.

Aroma: A generous fruity aroma with hints of ripe fruits, cherries and chocolate.

Taste: A robust wine with big body, ripe fruits and chocolate after taste.

Best served at 18° C.

The grapes are manually harvested in Puglia during the second decade of September, when the berries are already in a light overripe phase. The reason is to grant the production of a deep red color wine, rich in alcohol with ripe and sweet tannins and notes of cherry liqueur. Vinification takes place in wooden and stainless steel fermenters of small capacity (10-50-100 hl) at controlled temperatures of 25-28 C° with 7-10 days skin contact. After the malolactic fermentation the wine matures for 6 months in 225 liter barriques made by a special selection of French and American oak and long toasted, so to release notes of white and dark chocolate into the wine. Only light filtration before bottling.

Food-Pairing

Food pairing: This wine goes best with grilled meat, game and cheese.