

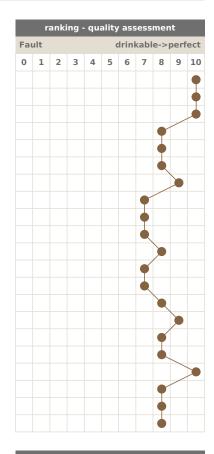
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Il Nostro Catarratto Chardonnay Organico Winery: Mare Magnum Srl

rated 06.05.2023

Total points	82
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	10,30
Acid in g/l	5,70
Sulphur free/total in mg/l	62,00
Aged in	Stainless tank

		an	alys	is -	inte	nsi	ty a	sses	sme	ent	
	litt	le->	clea	arly	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											
gruen-fruchtig											
herbal							ø				
floral, flowery											
gruene Stachelbeere								•			
SO2											
Intensity											
Sweet						•					
Acid - gustatory											
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter			•								
Astringency			•								
Phenole / tannin											
Alcohol impression											
CO ²		•									
Intensity / volume						•					
Length / finish							0				
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

					exa	ltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2023	2023	2023



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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.