



WINE SYSTEM
TRUST YOUR SENSES

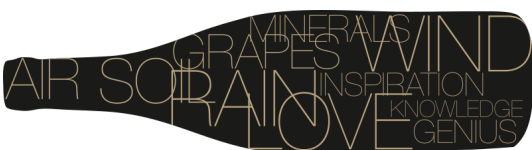
ORGANIC WINE AWARD INTERNATIONAL 2023 - spring

Raccolto Nero d'Avola Cabernet Sauvignon DOC Organic Bag in Box
Winery: Mare Magnum Srl
rated 06.05.2023

Total points	84	AWARD: SILVER
Category	red wine	
Vintage	2021	
Primary grape / grape varieties	Nero d'Avola / Cabernet Sauvignon	
Quality	DOP / DOC	
Country - region	Italien - Sizilien	
Alcohol in vol.%	14,00	
Residual sugar in g/l	9,50	
Acid in g/l	4,10	
Sulphur free/total in mg/l	51,00	
Aged in	Steel -/Wooden barrel	

analysis - intensity assessment	
	little->clearly significantly recognisable
	0 1 2 3 4 5 6 7 8 9 10
Clarity	8
Violet - Red - Brown	6
Color intensity	7
spicy	8
fruity	6
herbal	7
black pepper	8
Tabakblaetter	7
Intensity	8
Sweet	6
Acid - gustatory	7
Acid Irritation (haptic)	7
Salty, mineral / extract	6
Bitter	3
Astringency	7
Phenole / tannin	8
Alcohol impression	6
CO ²	1
Intensity / volume	7
Length / finish	8
Balance	7

ranking - quality assessment	
Fault	drinkable->perfect
0 1 2 3 4 5 6 7 8 9 10	0 1 2 3 4 5 6 7 8 9 10
	9
	8
	10
	8
	9
	7
	8
	7
	8
	7
	7
	9
	8
	10
	8
	8
	8



reductive - - - oxidative

modern - - - traditionel

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

little - - - much

exaltation	
	0 1 2 3 4 5 6 7 8 9 10
	2
	3
	4
	5
	6
	7
	8
	9
	10

Potential	Status-quo	best-before
2024	2023	2023



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Description

This full-bodied dark red wine has a fruity and fresh spicy aroma with notes of plums, black currant, licorice, dark chocolate and toasty oak. A well structured and balanced wine with fresh tannins, a subtle oak character and hints of violets.

Nero d'Avola /Cabernet Sauvignon is one of the best combinations of red varieties in Sicily. The grapes have been harvested in September from hilly vineyards located close to the ocean, between Marsala and Agrigento. They have been macerated for 10 days at 25° C in stainless steel tanks and then aged in oak for six months.

Food-Pairing

Goes well with pastas and most meat dishes, from roast pork to lamb, beef and game.