



North American Sommelier Association®
WINE TASTING FORM

DIEGO MERAVIGLIA	
Taster	DRY RED 1
Wine Category	VENEZIA GIULIA PINOT NERO IGT
Wine Denomination	13% 2010
Alcohol content	Year

20 °C	21 °C
Wine temperature	Room temperature
12/23/2016	19:00
Date	Time
SANTA MONICA, CA	
Place	

VISUAL EXAMINATION

Limpidity	LIMPID
Colour	FULL GARNET RED
Consistency/Effervescence	CONSISTENT -
Observations	DE CARAFFED 30 MINS PRIOR

OLFACTORY EXAMINATION

Intensity	INTENSE +
Complexity	COMPLEX -
Quality	FINE -
Description	SPICES (GREEN PEPPERCORNS, JUNIPER, QUININE, ROOT BEER)
	FRUIT (RED CASSIS, MULBERRY) MINERAL (TAR, QUARTZ), FOREST FLOOR
Observations	FLORAL (GERANIUM), SOY SAUCE

TASTE-OLFACTORY EXAMINATION

Sugars	DRY	Structure or body	CRISP	Acids
Alcohols	MODERATELY WARM +		MODERATELY TANNIC	Tannins
Polyalcohols	MODERATELY SMOOTH	FULL -	SAPID	Mineral substances
Balance	BALANCED - (TOWARDS HARDNESSES) →			
Intensity	INTENSE -			
Persistence	VERY PERSISTENT -			
Quality	FINE			
Observations	LONG FINISH PLAYING OFF SPICES / ROOT BEER NOTES			

FINAL CONSIDERATIONS

Tannin Quality	ELEGANT
Typicality	BARELY TYPICAL + (SOME VARIETAL RECOGNITION)
State of evolution	READY
Harmony	HARMONIOUS -
Food matchings	FEATHER GAME w/ OFFICIAL HERBS
Observations	REQUIRES AT LEAST 1 HOUR CARAFE TIME