



North American Sommelier Association®  
WINE TASTING FORM

90

DIEGO M.  
Taster  
DRY RED 1  
Wine Category Sample no.  
BAROLO PIAPOLA DOCG, ASCHERI  
Wine Denomination  
14% 2006  
Alcohol content Year

20 °C 20 °C  
Wine temperature Room temperature  
12/30/2016 20:55  
Date Time  
SANTA MONICA  
Place (ROST DAY)

VISUAL EXAMINATION

Limpidity MODERATELY LIMPID + (SOME MINOR SEDIMENT)  
Colour GARNET RED WITH SLIGHT BRICK TONES  
Consistency/Effervescence CONSISTENT  
Observations

OLFACTORY EXAMINATION

Intensity INTENSE  
Complexity COMPLEX  
Quality FINE -  
Description Fruit (BRAMBLED CHERRY, STEWED STRAWBERRY), FLURAL (WHIMPERED RED ROSE), POTPOURRI, SPICE (LICORICE, VANILLA), MINERAL (FLINT, TREE BARK)  
Observations SLIGHT OXIDATION ON NOSE, FOREST FLOOR, TREE BARK, CHERRY LIQUEUR, VEGETAL (BOILED RADICCHIO)

TASTE-OLFACTORY EXAMINATION

Sugars DRY	Structure or body FULL+	CRISP -	Acids
Alcohols WARM+		TANNIC -	Tannins
Polyalcohols SMOOTH -		SAD -	Mineral substances

Balance BALANCED -  
Intensity INTENSE  
Persistence PERSISTENT +  
Quality FINE -  
Observations RHUBARB, QUININE FINISH, SLIGHTLY BITTER

FINAL CONSIDERATIONS

Tannin Quality ~~THICK~~ FIRM -  
Typicality TYPICAL  
State of evolution READY +  
Harmony HARMONIOUS -  
Food matchings DUCK BREAST w/ MUSHROOM CREAMY POLENTA  
Observations \*VICTIM OF VINTAGE / BEST POSSIBLE EFFORT