



North American Sommelier Association®
WINE TASTING FORM

DIEGO MEROVIGLIA		68 °F	18 °C
Taster DRY RED	1	Wine temperature 02/13/2018	Room temperature 19:50 PST
Wine Category TOUPASSI DECC, "EVOTIEMPA", TORRICINO	Sample no.	Date SAMIA MONICA	Time
Wine Denomination 14.5-1.	2011	Place	
Alcohol content	Year	FLOWER DAY	

VISUAL
EXAMINATION

Limpidity LIMPID

Colour FULL DENSE RUBY RED

Consistency/Effervescence CONSISTENT

Observations

OLFACTORY
EXAMINATION

Intensity INTENSE -

Complexity M. COMPLEX +

Quality FINE -

Description MINERAL (ASH/VOLCANIC), FRUIT (DARK CHERRY, MYRTLE)^{SYRUP}
JUNIPER, FLORAL (CARNATION), SPICE (ANISE), BALSAMIC (MENTHOL)

Observations ALCOHOL POTENT ON NOSE

TASTE-OLFACTORY
EXAMINATION

Sugars DRY	Structure or body	M. CRISP +	Acids
Alcohols WARM +		TONIC	Tannins
Polyalcohols SMOOTH	ROBUST -	SOLID -	Mineral substances
Balance M. BALANCED +	=> (TANNIN)		
Intensity INTENSE +			
Persistence PERSISTENT			
Quality FINE -			
Observations PAPPERA/PUMÉ WITH BITTER TONES			

FINAL
CONSIDERATIONS

Tannin Quality FIRM

Typicality TYPICAL

State of evolution YOUNG +

Harmony HARMONIOUS -

Food matchings WILD BOAR / VENISON / BUCK

Observations REQUIRES MORE TIME / BEAUTIFUL CONCENTRATION OF TERROIR AND VARIETAL