



North American Sommelier Association®
WINE TASTING FORM

DIEGO MERAVIGLIA	
Taster DRY RED	1
Wine Category BORROROSCO GAVINA DUX, UGO LEQUO	Sample no.
Wine Denomination 15-1	2011
Alcohol content	Year

68.3 °F	18 °C
Wine temperature 02/17/2017	Room temperature 19:40 PST
Date SANTA MONICA	Time
Place	
POWER DAY	

VISUAL
EXAMINATION

Limpidity	LIMPID
Colour	GARNET RED
Consistency/Effervescence	CONSISTENT
Observations	

OLFACTORY
EXAMINATION

Intensity	INTENSE
Complexity	COMPLEX +
Quality	FINE +
Description	NUTELLA, FLORAL (DRIED ROSES), NOTES (MARZANO), FRUIT (MAROSCHINO CHERRY RASPBERRY JAM) TREE BARK, CLAY/DUST.
Observations	SLIGHT VOLATILE ACIDITY] MARZANO / KIBSCU

TASTE-OLFACTORY
EXAMINATION

Sugars	DRY	Structure or body FULL	Acids	M. CRISP +
Alcohols	WARM		TANNINS	TANNIC
Polyalcohols	SMOOTH		Mineral substances	M. SP. D
Balance	BALANCED			
Intensity	INTENSE -			
Persistence	PERSISTENT -			
Quality	FINE -			
Observations	CHERRY / UNDER SALT (LIQUEUR) / DENSE			

FINAL
CONSIDERATIONS

Tannin Quality	ELEGANT
Typicality	TYPICAL - (RICHNESS)
State of evolution	READY
Harmony	HARMONIOUS -
Food matchings	DUCK BREAST / GAME
Observations	