## White Wine 3 - Ca' di Alte, Pinot Grigio 2023

#### Appearance – 2 marks

- 1 mark for intensity.
- 1 mark for colour.

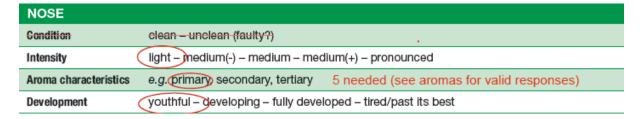


#### Nose – 7 marks

- 1 mark for intensity.
- 5 marks for aroma characteristics, see below for potential aroma descriptors.
   1 of the marks is allocated for writing that the wine is simple, the other 4

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• 1 mark for development.



### Palate - 9 marks

- 1 mark for sweetness.
- 1 mark for acidity.
- 1 mark for alcohol.
- 1 mark for body.
- 1 mark for flavour intensity.
- 3 marks for flavour characteristics, these will be the same as aroma descriptors below.

1 of the marks is allocated for writing that the wine is simple, the other 2 marks are for any valid primary aromas.

• 1 mark for finish.

PALATE					
Sweetness	dry - off-dry - medium-dry - medium-sweet - sweet - luscious				
Acidity	low – medium(-) – medium – medium(+) – high				
Tannin	low medium(-) medium medium(+) high				
Alcohol	low -medium- high				
	fortified wines: low medium high				
Body	light medium(-) – medium – medium(+) – full				
Mousse	delicate - creamy - aggressive				
Flavour intensity	light medium(-) - medium - medium(+) - pronounced				
Flavour characteristics	e.g primary secondary, tertiary 3 needed (see aromas for valid responses)				
Finish	short - medium(-) - medium - medium(+) - long				

#### **Conclusions - 2 marks**

- 1 mark for quality level.
- 1 mark for level of readiness for drinking potential for further ageing.

CONCLUSIONS ASSESSMENT OF QUALITY					
Quality level	faulty – poor – acceptable – good – very good – outstanding				
Level of readiness for drinking/ potential for ageing	too young	can drink now, – but has potentia for ageing	drink now: not suitable for ageing or further ageing	– too old	

# Potential aroma descriptors

