# internationaler bioweinpreis 2015

PAR-System
Copyright Martin Darting

## Faustina - Villa Caviciana GmbH
## bewertet im Juni 2015

**Auszeichnung: Großes Gold**

| | |
|---|---|
| **Gesamtpunktzahl** | **98** |
| Datenbanknummer | **25085** |
| Jahrgang | **2010** |
| Hauptrebsorte / Rebsorten | **Sangiovese / Tannat** |
| Qualität | **IGT** |
| Land - Region | **Italien - Lazio / Latium** |
| Alkohol in vol.% | **14.00** |
| Restzucker in g/l | |
| Säure in g/l | **5.11** |
| Ausbau | **Barrique** |
| Fehlerfrei | **ja** |
| Fehler | |
| Mängel/Fehler/Krankheiten | |
| Ausbauart | |

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|---|---|---|---|---|---|---|---|---|---|---|---|
| reduktiv - - - oxidativ | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionell | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

**Analyse - Quantitative Einschätzung**

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Klarheit | | | | | | | | | | | ■ |
| violett - rot - braun | | | | | | | | | ■ | | |
| Farbintensität | | | | | | | | | ■ | | |
| fruchtig | | | | | | | | ■ | | | |
| holzig | | | | | | | | | ■ | | |
| Röstaromen | | | | | | | | | ■ | | |
| Zedernholz | | | | | | | | | ■ | | |
| Kaffee | | | | | | | | | ■ | | |
| Gesamtintensität | | | | | | | | | ■ | | |
| Süß | | | | ■ | | | | | | | |
| Sauer | | | | ■ | | | | | | | |
| Extraktdichte | | | | | | | | ■ | | | |
| Bitter | | ■ | | | | | | | | | |
| Phenole / Tannin | | | | | | | | ■ | | | |
| Adstringenz | | | | | | | ■ | | | | |
| Alkoholeindruck | | | | ■ | | | | | | | |
| CO2 | | ■ | | | | | | | | | |
| Intensität / Volumen | | | | | | | | | ■ | | |
| Nachhall / Länge | | | | | | | | | ■ | | |
| Balance | | | | | | | | | ■ | | |

**Ranking - Qualitative Einschätzung**

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Potential **2018**