



WINE SYSTEM  
TRUST YOUR SENSES

## PIWI WINE AWARD INTERNATIONAL 2024 - spring

**STOICO**  
Weingut: Venit

bewertet am 06.05.2024

|                             |  |                           |
|-----------------------------|--|---------------------------|
| <b>Gesamtpunktzahl</b>      | <b>95</b>                                | <b>AUSZEICHNUNG: GOLD</b> |
| Kategorie                   | <b>Rotwein</b>                           |                           |
| Jahrgang                    | <b>2022</b>                              |                           |
| Hauptrebsorte / Rebsorten   | <b>Merlot Khorus</b>                     |                           |
| Qualität                    | <b>IGP / IGT</b>                         |                           |
| Land - Region               | <b>Italien - Friaul Julisch Venetien</b> |                           |
| Alkohol in vol.%            | <b>14,00</b>                             |                           |
| Restzucker in g/l           |  |                           |
| Säure in g/l                |  |                           |
| Schwefel freie/ges. in mg/l |  |                           |
| Ausbau                      | <b>Edelstahl</b>                         |                           |

|                           | Analyse - Quantitative Einschätzung |   |   |   |   |                       |   |   |   |   |    |
|---------------------------|-------------------------------------|---|---|---|---|-----------------------|---|---|---|---|----|
|                           | wenig->deutlich                     |   |   |   |   | signifikant erkennbar |   |   |   |   |    |
|                           | 0                                   | 1 | 2 | 3 | 4 | 5                     | 6 | 7 | 8 | 9 | 10 |
| Klarheit                  |                                     |   |   |   |   |                       |   |   |   |   | 10 |
| violett - lachs - zwibel  |                                     |   |   | 3 |   |                       |   |   |   |   |    |
| Farbintensität            |                                     |   |   |   |   |                       |   |   |   |   | 8  |
| schwarze-beeren           |                                     |   |   |   |   |                       |   |   |   |   | 8  |
| würzig                    |                                     |   |   |   |   |                       |   |   |   |   | 7  |
| balsamisch                |                                     |   |   |   |   |                       |   |   |   |   | 8  |
| Maulbeeren                |                                     |   |   |   |   |                       |   |   |   |   | 9  |
| schwarze Schokolade       |                                     |   |   |   |   |                       |   |   |   |   | 9  |
| Gesamtintensität          |                                     |   |   |   |   |                       |   |   |   |   | 8  |
| süß                       |                                     |   |   | 3 |   |                       |   |   |   |   |    |
| Säure - gustatorisch      |                                     |   |   |   |   |                       |   |   |   |   | 7  |
| Säure Irritation (Haptik) |                                     |   |   |   |   |                       |   |   |   |   | 5  |
| Extraktichte              |                                     |   |   |   |   |                       |   |   |   |   | 8  |
| Bitter                    |                                     |   |   | 3 |   |                       |   |   |   |   |    |
| Adstringenz               |                                     |   |   |   |   |                       |   |   |   |   | 4  |
| Phenole / Tannin          |                                     |   |   |   |   |                       |   |   |   |   | 7  |
| Alkoholeindruck           |                                     |   |   |   |   |                       |   |   |   |   | 6  |
| CO2                       |                                     |   |   |   |   |                       |   |   |   |   | 1  |
| Intensität / Volumen      |                                     |   |   |   |   |                       |   |   |   |   | 8  |
| Nachhall / Länge          |                                     |   |   |   |   |                       |   |   |   |   | 9  |
| Balance                   |                                     |   |   |   |   |                       |   |   |   |   | 7  |
| Komplexität               |                                     |   |   |   |   |                       |   |   |   |   | 8  |

|  | Ranking - Qualitative Einschätzung |   |   |   |   |                   |   |   |   |   |    |
|--|------------------------------------|---|---|---|---|-------------------|---|---|---|---|----|
|  | Fehler                             |   |   |   |   | trinkbar->optimal |   |   |   |   |    |
|  | 0                                  | 1 | 2 | 3 | 4 | 5                 | 6 | 7 | 8 | 9 | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |
|  |                                    |   |   |   |   |                   |   |   |   |   | 10 |



reduktiv --- oxidativ  
modern --- traditionell

| Zusammenfassung |   |   |   |   |   |   |   |   |   |    |
|-----------------|---|---|---|---|---|---|---|---|---|----|
| Stilistik       |   |   |   |   |   |   |   |   |   |    |
| 0               | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0               | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0               | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

  

| Begeisterungsindex |   |   |   |   |   |   |   |   |   |    |
|--------------------|---|---|---|---|---|---|---|---|---|----|
| 0                  | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| 0                  | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

  

| Potential | Status-quo | best-before |
|-----------|------------|-------------|
| 2035      | 2032       | 2026        |

wenig --- viel