



WINE SYSTEM
TRUST YOUR SENSES

PIWI WINE AWARD INTERNATIONAL 2024 - spring

PRINZIPI

Weingut: **Cantina 837**

bewertet am 05.05.2024

| | | |
|-----------------------------|--|---------------------------|
| Gesamtpunktzahl | 95 | AUSZEICHNUNG: GOLD |
| Kategorie | Frizzante | |
| Jahrgang | 2023 | |
| Hauptrebsorte / Rebsorten | Solaris | |
| Qualität | Frizzante | |
| Land - Region | Italien - Friaul Julisch Venetien | |
| Alkohol in vol.% | 11,50 | |
| Restzucker in g/l | 0,10 | |
| Säure in g/l | 6,80 | |
| Schwefel freie/ges. in mg/l | 60,00 | |
| Ausbau | Edelstahl | |

| | Analyse - Quantitative Einschätzung | | | | | | | | | | | |
|-------------------------------|-------------------------------------|---|---|---|---|-----------------------|---|---|---|---|----|---|
| | wenig->deutlich | | | | | signifikant erkennbar | | | | | | |
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | |
| Klarheit | | | | | | | | | | | | ● |
| farblos - grün - gelb - braun | | | | | | | ● | | | | | |
| Farbintensität | | | | | | | | | | | | ● |
| balsamisch | | | | | | | ● | | | | | |
| fruchtig | | | | | | | | | | | | ● |
| aetherisch | | | | | | | | | | | | ● |
| suerlie | | | | | | | | | | | | ● |
| Muscat | | | | | | | | | | | | ● |
| Gesamtintensität | | | | | | | | | | | | ● |
| süß | | | | ● | | | | | | | | |
| Säure - gustatorisch | | | | | | | | | | | | ● |
| Säure Irritation (Haptik) | | | | | | | | | | | | ● |
| Extraktichte | | | | | | | | | | | | ● |
| Bitter | ● | | | | | | | | | | | |
| Adstringenz | ● | | | | | | | | | | | |
| Phenole / Tannin | | | | | | | ● | | | | | |
| Alkoholeindruck | | | | | | | | | | | | ● |
| CO2 | | | | | | | | | | | | ● |
| Intensität / Volumen | | | | | | | | | | | | ● |
| Nachhall / Länge | | | | | | | | | | | | ● |
| Balance | | | | | | | | | | | | ● |
| Komplexität | | | | | | | | | | | | ● |

| | Ranking - Qualitative Einschätzung | | | | | | | | | | | |
|--|------------------------------------|---|---|---|---|-------------------|---|---|---|---|----|---|
| | Fehler | | | | | trinkbar->optimal | | | | | | |
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reduktiv --- oxidativ
modern --- traditionell

Zusammenfassung

| Stilistik | | | | | | | | | | |
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Begeisterungsindex

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| | | | | | | | | | | |
| | | | | | | | | | | |

| Potential | Status-quo | best-before |
|-----------|------------|-------------|
| 2025 | 204 | 2024 |