



**Mussantino 2017 Metodo Ancestrale Vino Frizzante Extra Secco - Fattoria La Viella  
rated 30.06.2018**

**Award: Gold**

<b>Total points</b>	<b>90</b>
<b>ID</b>	<b>31797</b>
<b>Vintage</b>	<b>2017</b>
<b>Primary grape / grape varietie</b>	<b>Pinot Nero</b>
<b>Quality</b>	<b>Frizzante</b>
<b>Country - region</b>	<b>Italien - Toskana</b>
<b>Alcohol in vol.%</b>	<b>12.50</b>
<b>Residual sugar in g/l</b>	
<b>Acid in g/l</b>	
<b>Aged in</b>	<b>Steel barrel</b>
<b>Sulphur free/total in mg/l</b>	
<b>Faultless</b>	<b>yes</b>
<b>Fault</b>	
<b>Defects/Fault/Diseases</b>	

<b>Form of maturation</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>
reductive - - - oxidative											
modern - - - traditionel											

**analysis - intensity assessment**

	0	1	2	3	4	5	6	7	8	9	10
Clarity											█
violett - lachs - zwiebel											█
Color intensity				█							
fruity					█						
floral, flowery					█						
herbal						█					
Pampelmuse						█					
Weisse Johannisbeere						█					
Intensity					█						
Sweet						█					
Sour							█				
Salty, mineral / extract								█			
Bitter		█									
Phenole / tannin				█							
Astringency		█									
Alcohol impression					█						
CO <sup>2</sup>											█
Intensity / volume						█					
Length / finish						█					
Balance									█		

**ranking - quality assessment**

	0	1	2	3	4	5	6	7	8	9	10
											█
											█
											█
											█
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<b>exaltation</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>
little - - - much											

<b>Potential</b>	<b>2019</b>
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