



PAR-System  
Copyright Martin Darting

**NATURALMENTE BIO CATARATTO - Caruso & Minini  
rated 01.07.2018**

|                                       |                           |
|---------------------------------------|---------------------------|
| <b>Total points</b>                   | <b>91</b>                 |
| <b>ID</b>                             | <b>32180</b>              |
| <b>Vintage</b>                        | <b>2017</b>               |
| <b>Primary grape / grape varietie</b> | <b>Catarratto</b>         |
| <b>Quality</b>                        | <b>DOC / DOP</b>          |
| <b>Country - region</b>               | <b>Italien - Sizilien</b> |
| <b>Alcohol in vol.%</b>               | <b>13.00</b>              |
| <b>Residual sugar in g/l</b>          | <b>4.00</b>               |
| <b>Acid in g/l</b>                    | <b>6.25</b>               |
| <b>Aged in</b>                        | <b>Steel barrel</b>       |
| <b>Sulphur free/total in mg/l</b>     | <b>25</b>                 |
| <b>Faultless</b>                      | <b>yes</b>                |

**Award: Gold**

Fault

Defects/Fault/Diseases

Form of maturation

reductive - - - oxidative  
modern - - - traditionel

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

**analysis - intensity assessment**

|                              | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|------------------------------|---|---|---|---|---|---|---|---|---|---|----|
| Clarity                      |   |   |   |   |   |   |   |   |   |   | █  |
| colorless-green-yellow-brown |   |   |   |   |   |   |   | █ |   |   |    |
| Color intensity              |   |   |   |   |   |   |   |   |   | █ |    |
| fruity                       |   |   |   |   |   |   |   | █ |   |   |    |
| phenolisch                   |   |   |   |   |   | █ |   |   |   |   |    |
| balsamic                     |   |   |   |   |   |   | █ |   |   |   |    |
| reife Honigmelone            |   |   |   |   |   |   |   | █ |   |   |    |
| Tropische Aromen             |   |   |   |   |   |   |   | █ |   |   |    |
| 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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|  |   |   |   |   |   |   |   |   |   | █ |    |
|  |   |   |   |   |   |   |   |   |   | █ |    |

exaltation

little - - - much

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

**Potential 2020**