# International PIWI Wine Award 2021

## RUKH
## Nove Lune
**rated 05.11.2021**

PAR-System
Copyright Martin Darting

| | | |
|---|---|---|
| **Total points** | **88** | **Award: Silver** |
| Category | **white wine** | 50183 |
| Vintage | **2020** | |
| Primary grape / grape varietie | **Johanniter / Bronner** | |
| Quality | **IGP / VdT** | |
| Country - region | **Italien - Lombardei** | |
| Alcohol in vol.% | | |
| Residual sugar in g/l | | |
| Acid in g/l | | |
| Sulphur free/total in mg/l | | |
| Aged in / Form of maturation | **Qvevri** | |

**analysis - intensity assessment**

**little->clearly significantly recognisable**

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Clarity | | | | | | | | | | | ■ |
| colorless-green-yellow-brown | | | | | | | | | | ■ | |
| Color intensity | | | | | | | | | | ■ | |
| woody | | | | | | | | | ■ | | |
| spicy | | | | | | | | ■ | | | |
| earthy | | | | | | | | | ■ | | |
| Wermut | | | | | | | | ■ | | | |
| Brandy | | | | | | | | | ■ | | |
| Intensity | | | | | | | | | ■ | | |
| Sweet | | ■ | | | | | | | | | |
| Acid - gustatory | | | | | | ■ | | | | | |
| Acid Irritation (haptic) | | | | | | | | ■ | | | |
| Salty, mineral / extract | | | | | | ■ | | | | | |
| Bitter | | | | ■ | | | | | | | |
| Astringency | | | ■ | | | | | | | | |
| Phenole / tannin | | | | | | | | ■ | | | |
| Alcohol impression | | | | ■ | | | | | | | |
| $CO^2$ | | ■ | | | | | | | | | |
| Intensity / volume | | | | | | | ■ | | | | |
| Length / finish | | | | | | | | ■ | | | |
| Balance | | | | ■ | | | | | | | |

**ranking - quality assessment**

**Fault drinkable->perfect**

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Clarity | | | | | | | | | | | ■ |
| colorless-green-yellow-brown | | | | | | | | | | | ■ |
| Color intensity | | | | | | | | | | | ■ |
| woody | | | | | | | | | | | ■ |
| spicy | | | | | | | | | | | ■ |
| earthy | | | | | | | | | | ■ | |
| Wermut | | | | | | | | | ■ | | |
| Brandy | | | | | | | | ■ | | | |
| Intensity | | | | | | | | | | ■ | |
| Sweet | | | | | | | | | | | ■ |
| Acid - gustatory | | | | | | | | | | ■ | |
| Acid Irritation (haptic) | | | | | | | | | ■ | | |
| Salty, mineral / extract | | | | | | | ■ | | | | |
| Bitter | | | | | | | | | | ■ | |
| Astringency | | | | | | | | | ■ | | |
| Phenole / tannin | | | | | | | | | ■ | | |
| Alcohol impression | | | | | | | | | | ■ | |
| $CO^2$ | | | | | | | | | | | ■ |
| Intensity / volume | | | | | | | | ■ | | | |
| Length / finish | | | | | | | | | | ■ | |
| Balance | | | | | | | | | ■ | | |

### Summary

### stylistics

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| reductive - - - oxidative | | | | | | | | | ■ | | |
| modern - - - traditionel | | | | ■ | | | | | | | |

### exaltation

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

Potential 2024