WINE SYSTEM
TRUST YOUR SENSES

# WINE AWARD INTERNATIONAL 2023 - winter

## Torbolone
## Winery: Fattoria La Vialla
rated 04.03.2023

| Total points | 88 | AWARD: SILVER |
|---|---|---|
| Category | **red wine** | |
| Vintage | **2021** | |
| Primary grape / grape varieties | **Sangiovese** | |
| Quality | **VdT** | |
| Country - region | **Italien - Toskana** | |
| Alcohol in vol.% | | |
| Residual sugar in g/l | | |
| Acid in g/l | | |
| Sulphur free/total in mg/l | | |
| Aged in | **Steel barrel** | |

| analysis - intensity assessment | little->clearly significantly recognisable | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Clarity | | | | | | | | | | ● | |
| Violet - Red - Brown | | | | | | | ● | | | | |
| Color intensity | | | | | | | | | | ● | |
| malo-lactic | | | | | | | | ● | | | |
| rot-beerig | | | | | | | ● | | | | |
| spicy | | | | | | | ● | | | | |
| Vanilla | | | | | | | | | ● | | |
| Kirsche, Joghurtnote | | | | | | | | ● | | | |
| 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 | | | | | | | | | | | ● |
| Violet - Red - Brown | | | | | | | | | | | ● |
| Color intensity | | | | | | | | | | | ● |
| malo-lactic | | | | | | | | | ● | | |
| rot-beerig | | | | | | | | | ● | | |
| spicy | | | | | | | | | ● | | |
| Vanilla | | | | | | | | | | ● | |
| Kirsche, Joghurtnote | | | | | | | | | ● | | |
| 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 | | | | | | | | | | | |
| reductive - - - oxidative | 0 | 1 | **2** | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionel | 0 | 1 | 2 | 3 | **4** | 5 | 6 | 7 | 8 | 9 | 10 |
| exaltation | | | | | | | | | | | |
| little - - - much | 0 | 1 | 2 | 3 | 4 | 5 | **6** | 7 | 8 | 9 | 10 |

| Potential | Status-quo | best-before |
|---|---|---|
| 2026 | 2024 | 2024 |