WINE SYSTEM
TRUST YOUR SENSES

# PIWI WINE AWARD INTERNATIONAL 2023 - spring

## MERLOT KHORUS - DA PIERI

**Winery: Da Pieri**

rated 07.05.2023

| **Total points** | **90** | **AWARD: GOLD** |
|---|---|---|
| Category | **red wine** | |
| Vintage | **2021** | |
| Primary grape / grape varieties | **Merlot Khorus** | |
| Quality | **IGP / IGT** | |
| Country - region | **Italien - Venetien** | |
| Alcohol in vol.% | **13,50** | |
| Residual sugar in g/l | **6,00** | |
| Acid in g/l | | |
| Sulphur free/total in mg/l | **23,00** | |
| Aged in | **Stainless tank** | |

| | **analysis - intensity assessment** | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | **little->clearly significantly recognisable** | | | | | | | | | | |
| | **0** | **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** |
| Clarity | | | | | | | | | | ● | |
| Violet - Red - Brown | | | | | | | | ● | | | |
| Color intensity | | | | | | | | | | | ● |
| Roasted flavors | | | | | | | | | ● | | |
| rot-beerig | | | | | | | | | ● | | |
| gruen-wuerzig | | | | | | | | ● | | | |
| Sueßholz | | | | | | | | | | ● | |
| rote Johannisbeere | | | | | | | | | ● | | |
| 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 | | | | | | | | | | | ● |
| Roasted flavors | | | | | | | | | ● | | |
| rot-beerig | | | | | | | | | | ● | |
| gruen-wuerzig | | | | | | | | | ● | | |
| Sueßholz | | | | | | | | | | ● | |
| rote Johannisbeere | | | | | | | | | ● | | |
| 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** |
|---|---|---|
| **2027** | **2026** | **2025** |