multi-sensory analysis of wine

WINE NAME
WINERY
GRAPE VARIETIES
VINTAGE

- *based on the AIS method*
associazione italiana sommelier

visual analysis

- **limpidity** (Are there particles or is it clean and clear?)
- **opacity** (Can you see through it? How compact is the color?)
- **color** (What color is the wine? Observe the edges and where light hits it.)
- **consistency** (Legs/tears on the side of the glass. How the wine moves in the glass)
- **effervescence** (Quality of bubbles: size, persistence, quantity)

olfactory analysis

- **intensity** (How impactful are the aromas?)
- **complexity** (How many specific notes can you identify?)
- **quality** (How well defined and distinctive are they?)
- **description** (List everything you smell in categories: ex. floral, herbaceous, earthy, etc.)

gustatory analysis

- **sugar** (Is the wine sweet or dry. This is a range.)
- **alcohol** (Perception of alcohol/heat)
- **polyalcohol** (On the palate, an expression of softness/silkiness/glossiness)
- **acidity** (A measure of intensity: ex. flat, bright, clean, vigorous, zingy, measured, etc.)
- **tannin** (A measure of evolution: ex. green, aggressive, spiky, evolving, integrated, velvety
- **minerality** (Mouthwatering sensation on the palate and the finish)

gustatory evaluation

- **balance** (Are the elements in balance on the palate?)
- **intensity** (A general evaluation of the palate/body itself, ex. robust, medium-bodied, quaffable)
- **persistence/finish** (How long is the finish?)
- **quality** (Your rating. A measure of overall harmony, elegance, expression of appellation, terroir, varietal character