Emilio Serenis's Tutorial
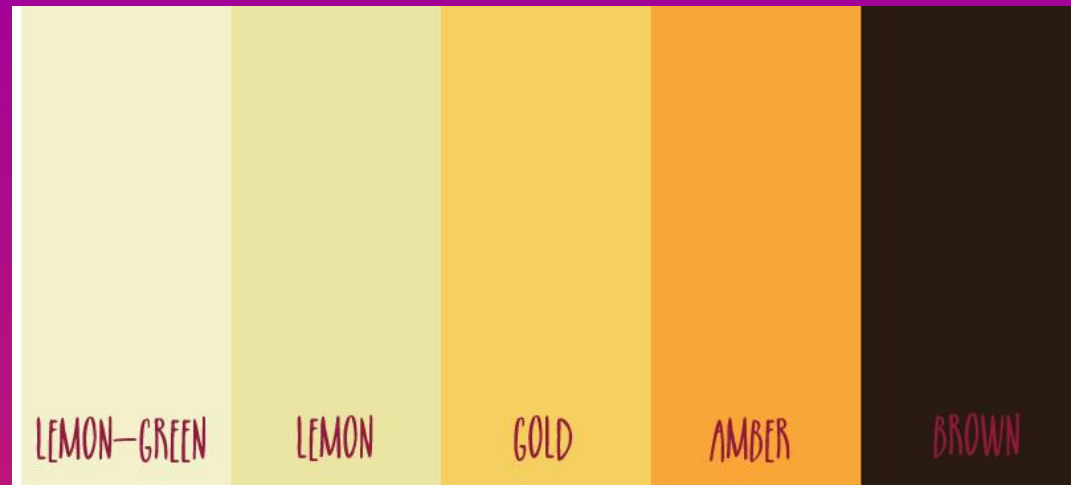
How to taste wine

Step 1:
Visual analysis

WHITE WINE		RED WINE
Pale yellow-green		Purple
Straw yellow		Ruby
Yellow-gold		Red
Gold		
Old gold		Brick red
Yello-brown		
Maderized		Red-brown
Brown		Brown

LEMON–GREEN	LEMON	GOLD	AMBER	BROWN

PINK		SALMON–PINK		ORANGE

PURPLE	RUBY RED	GARNET	TAWNY	BROWN

THE COLOR OF WINE

Red wines

wide watery rim

transparent

[light-bodied]

Light-bodied redwines tend to have low tannin and high acidity.

e.g. Pinot Noir, Gamay

medium rim width

transparent

[medium-bodied]

Medium-bodied red wines tend to have moderate tannin and medium acidity.
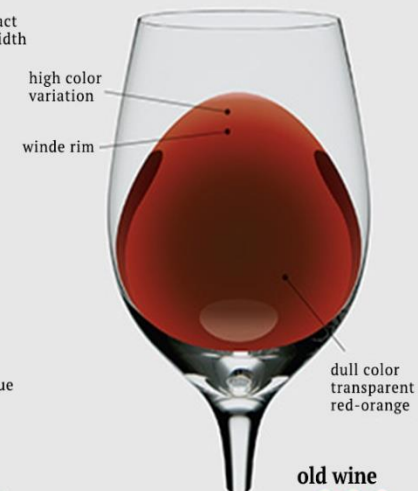
e.g. Tempranillo, Merlot and Sangiovese

compact rim width

opaque

[full-bodied]

full-bodied red wines tend to have high tannin and low acidity.

e.g. Syrah, Malbec and Cabernet Sauvignon

compact rim width

rich color more opaque violet-red

young wine
● ● ●

A young wine is at its peak level of tannin, acidity and fruit aroma.

high color variation

winde rim

dull color transparent red-orange

old wine
● ● ●

Wine loses acidity and tannin over time but gains bottle-aged aromas of spice.

White wines

pale yellow-green silver glow

[light-bodied]

Light-bodied white wines tend to have high acidity and are best enjoyed ice-cold.

e.g. Pinot Grigio, Albariño, Muscadet

pale gold platinum glow

[medium-bodied]

Medium-bodied white wines tend to have moderate acidity. Most white wines fall into this category.

e.g. Sauvignon Blanc, Trebbiano, Chenin Blanc

rich yellow-ochre copper glow

[full-bodied]

Full-bodied white wines have lower acidity. and rich creamy flavors.

e.g. Chardonnay, Viognier, Semillon

saturated color bright glow yellow to green

young wine
● ● ●

Most white wines are meant to be enjoyed young with higher acidity and fresh flavors.

dull color more faded yellow to brown

old wine
● ● ●

Aging is best suited for full-bodied and sweet wines. It lowers acidity but adds tertiary nutty aromas.

WINE FOLLY

Designed by winefolly.com
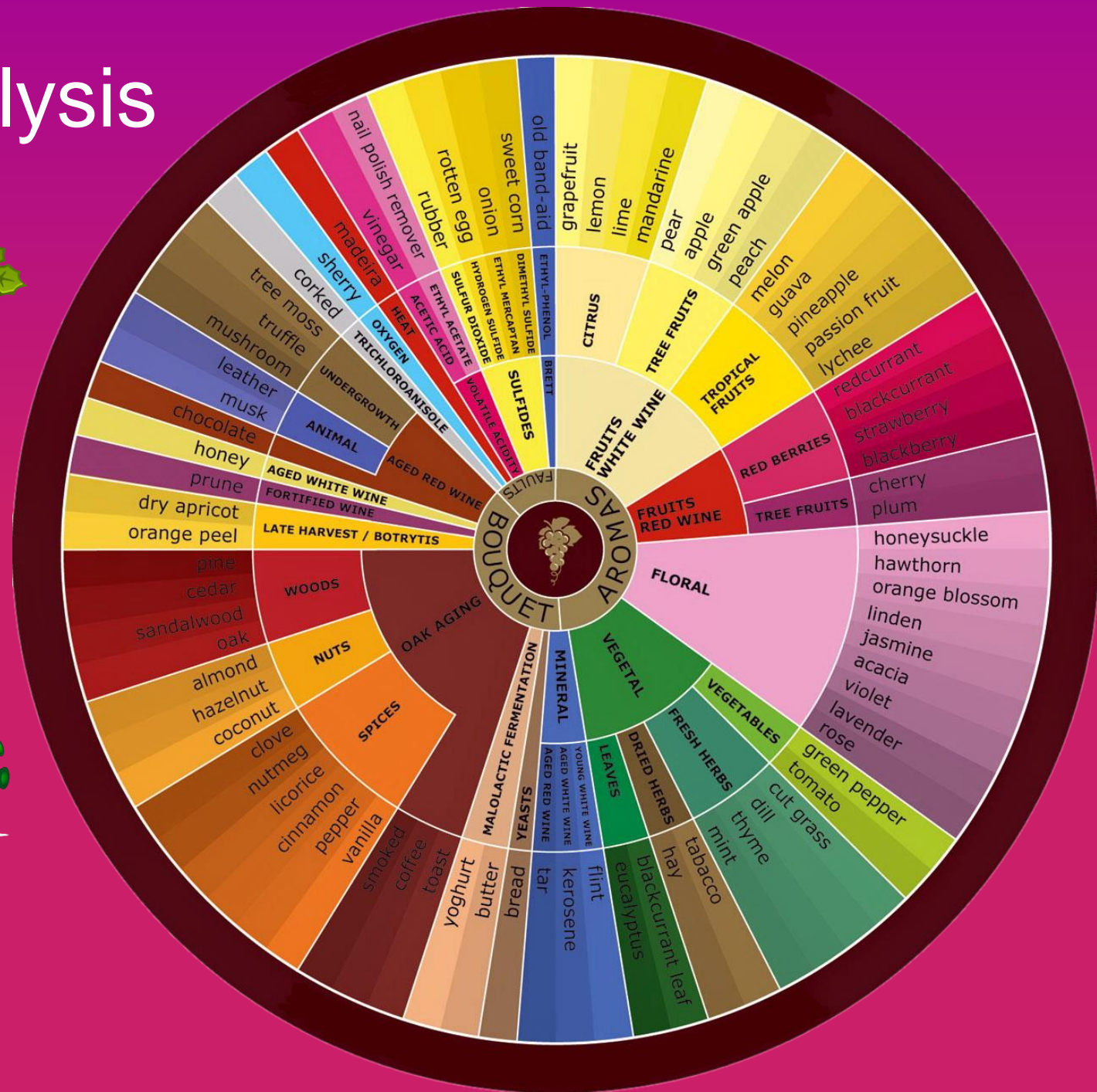
Step 2:
Olfactory analysis

- Aromas

- Bouquet

- Faults

Step 3:
Gustative analysis

Acids

Alcohols

Salt and minerals

Tannins

Bitter
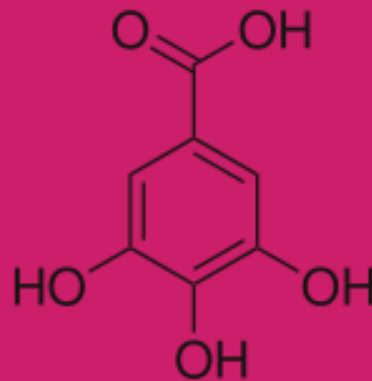
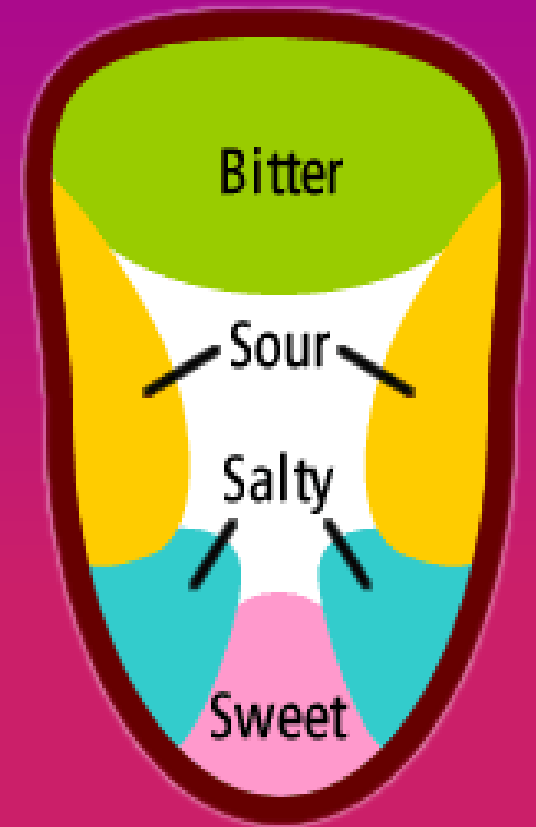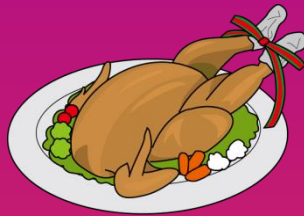Sour

Salty

Sweet

- Light bodied

- Medium bodied

- Heavy bodied

Step 4:
Combining wines and food

Young/Light bodied → Old/Heavy bodied

Young/Light bodied → Old/Heavy bodied

Acid → Sweet

Our Wines:

	LapisLunae LAZIO Indicazione geografica tipica	SolStitium LAZIO Indicazione geografica tipica	Stillarium LAZIO Indicazione geografica tipica
	Falanghina, Fiano.	Montepulciano, Ciliegiolo, Sangiovese.	Falanghina, Fiano.
1	Straw yellow with greenish reflexes.	Ruby with violaceus reflexes.	Straw yellow with greenish reflexes.
2	Vinous with fruity and floral hints.	Intense with floral hints.	Intense with fruity and floral hints.
3	Intense, fruity and fresh.	Warm, intense and tasty.	Fresh, sparkling and tasty.
4	Perfect for aperitives and with lean fish.	Baked pasta and main courses of meat.	Perfect for aperitives, with shellfish and raw fish.

The students of
ISTITUTO TECNICO AGRARIO SERENI:

Alessandrini Massimo

Biferali Alessandro

Bonomi Christian

Defeo Marika

Ferracci Edoardo Maria

Moretti Adriano

Risita Daniele

Serea Francesca

Spurio Schiavone Simone

Talamo Matteo

Tassone Lorenzo

Trasciani Matteo

Coordinated by:
Prof. Cristofanelli Alessandro and Prof. Anderboni Mariangela