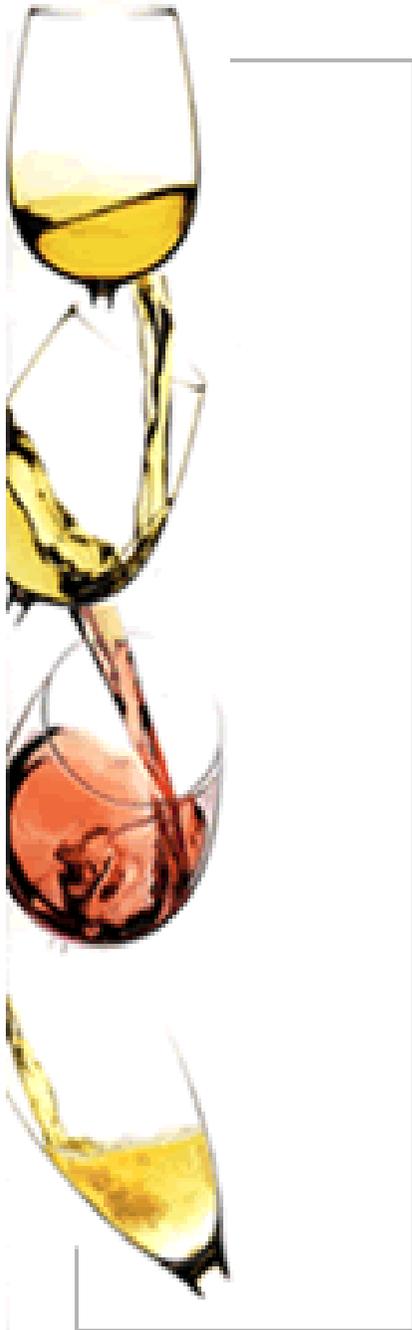




**GARGI AGRICULTURE RESEARCH
AND TRAINING INSTITUTE (GARTI)**

How to taste the wine :



- Tasting performance variation
- Tasting organisation
- Tasting method

Tasting variations



NOISE



LIGHT



FRAGRANCE

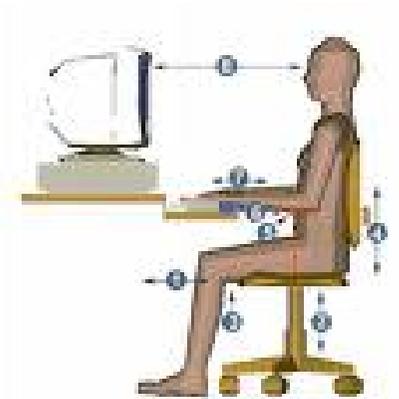
Environment influence



DISTURBANCE

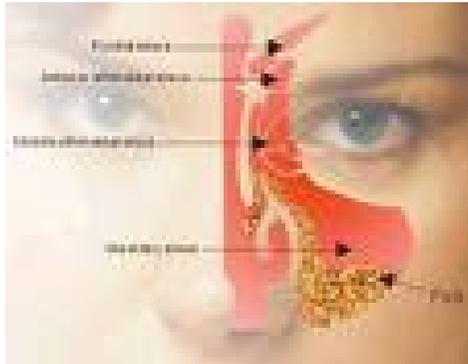


TEMPERATURE



POSTURE

Tasting variations



SENSITIVE CELLS



SICKNESS

Human influence



STRESS



EXPERIENCE

Tasting Chronology



VIEW

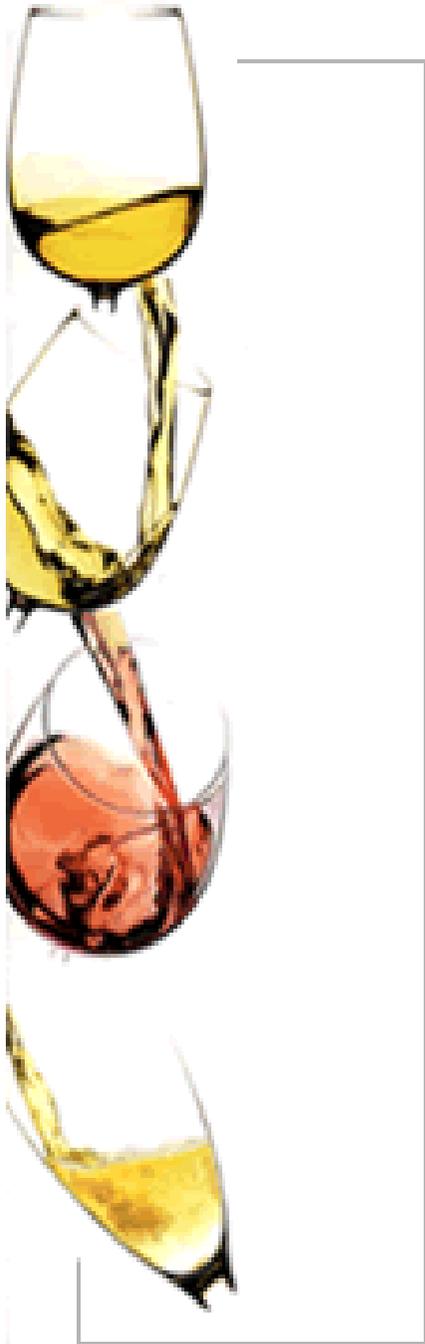


SMELL



PALATE

Vision (**color**)



Young wine

Old wine



Red wine



Rose wine



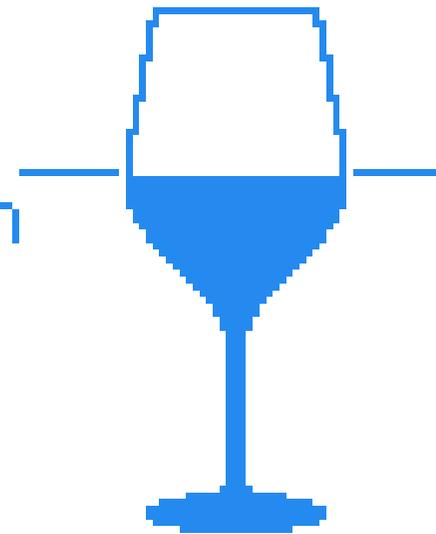
White wine



Smell (**1st nose**)



Niveau
maximum

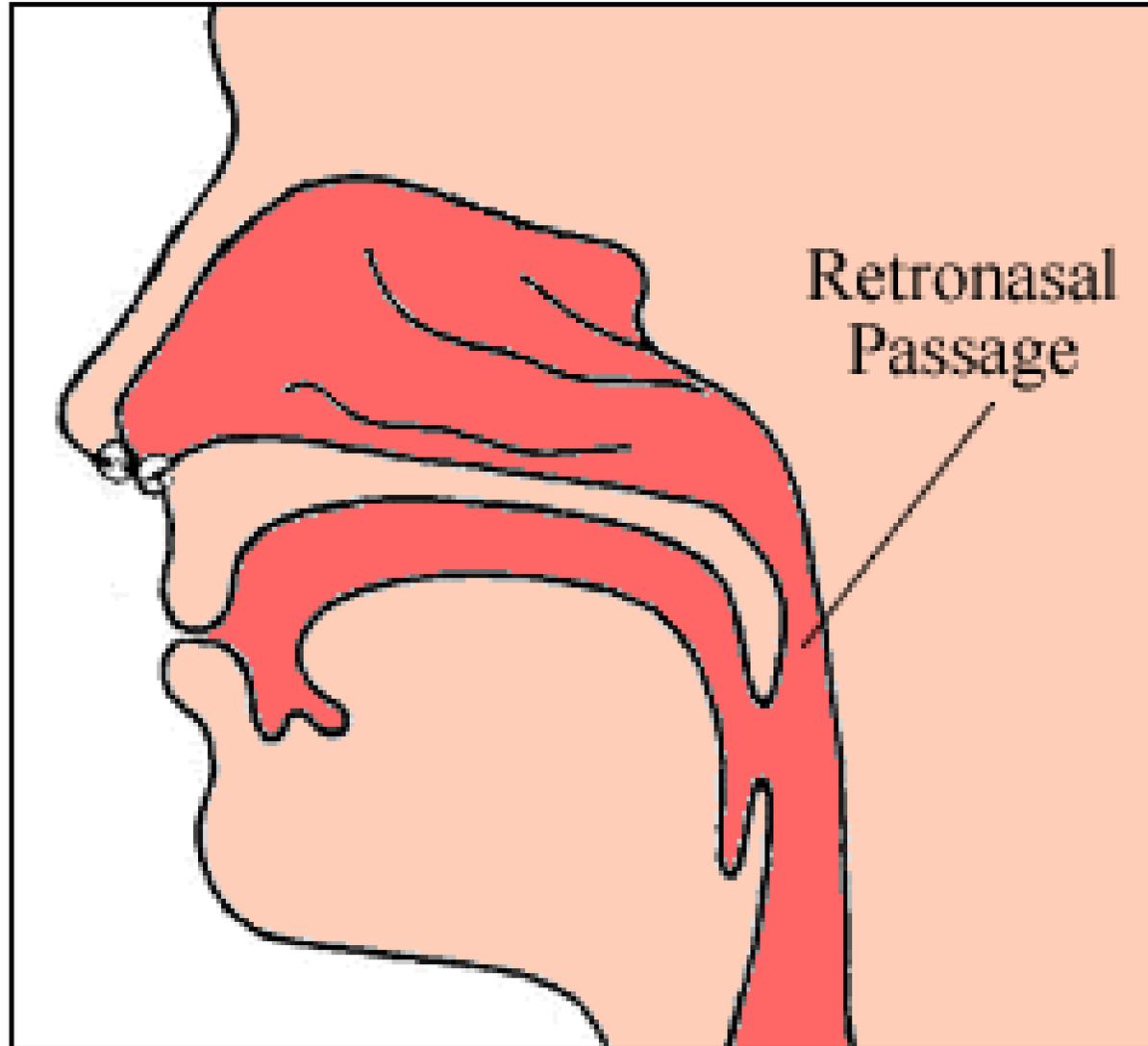


Smell (2d nose)



SWIRL

Smell (**3rd nose**)



Palate

Entrance

- Vivacity
- Intensity

Middle palet

- Intensity
- Structure
- Balance

Final

- Structure
- Balance
- IAP (Intense Aromatic Persistence)

