

A photograph of a vineyard at sunset. The foreground is filled with green grapevines and leaves, some of which are in sharp focus. In the background, a river flows through the vineyard, and a range of mountains is visible under a warm, golden sky. The overall scene is peaceful and scenic.

“A good AI project is like a glass of good wine: few people can really appreciate the complexity of what's behind it, but everyone can enjoy it.”

— A passionate and curious solution consultant — Daniele Cordioli



PEOPLE

SIFER WINES



DOMAINE DUPASQUIER



Le Sorgenti



DATA

100% Macabeo

100% Jacquère

85% Sangiovese,
15% Alicante



TECHNOLOGY

Metodo
Ancestrale

Botte

Cemento &
Acciaio



PROCESS

Degustare

Valutare

Abbinare
(AKA USE CASES)

Taste Wines Like a Pro

Our perception of wine is easily influenced by the environment in which we taste, so professionals try to be as objective as possible. A consistent tasting routine helps establish a baseline for comparison. The goal is to isolate and amplify the impact of wine's sensory characteristics—colors, scents, flavors—to distinguish one wine from another. This is best done by pouring yourself a glass of wine and following the steps below.

→ "NOT TO SPIT" is the answer

TO SPIT, OR NOT TO SPIT? THAT IS THE QUESTION

Wine professionals often spit wine at large tastings, something that seems unnatural to most people, since spitting is rude in any other context. However, for those who must taste wine critically as part of their work, spitting is essential, since it minimizes alcohol absorption and prevents intoxication. At large wine-tasting events, in winery tasting rooms, and in wine classes, spittoons are always readily available.



Modern wine-tasting spittoon

1

Look

2

Swirl

3

Sniff

4

Sip

5

Swish

6

Savor

Look at the wine

Is the wine white, rosé (pink), or red? If the tasting environment is well lit, tilt the glass over a white surface, such as a sheet of paper, and look through the wine for useful style clues. How deep is the color? Is it showing signs of browning with age?

See pp.22-5 for more on what to look for.

Swirl the wine in the glass

You swirl wine to smell it better—almost like turning up the volume on the stereo system. A wine's smells grow more intense when its aroma compounds are concentrated in the bowl of a wine glass. Swirling increases the wine's surface area, which in turn boosts its rate of evaporation and aromatic intensity.

Sniff the wine deeply

Smell is the main sense used in wine tasting, so sniffing wine before tasting is an essential step. Dip your nose into the wine glass, and take two or three deep sniffs. Think about what you are smelling. How intense is the aroma? Does it remind you of anything? Fruits or vegetables? Herbs or spices? Do you smell toasty oak barrels?

See pp.26-7 for more on what to look for.

Sip the wine

Take a slightly larger sip than usual. Instead of swallowing immediately, hold the wine in your mouth for 3-5 seconds, letting it coat every surface: tongue, cheeks, palate.

Swish it around

By swishing wine around as if it were mouthwash, you dramatically intensify the sensory perceptions of taste, smell, and "mouthfeel." Increasing surface contact makes tastes and tactile sensations more vivid. It also warms the wine; body heat increases wine's evaporation rate, concentrating its aromas for the olfactory nerves.

Savor the wine

Wine's flavor does not disappear when you swallow. Its aftertaste lingers for a minute or more, allowing you to assess its sensory qualities and make more personal judgments. Tick through the wine-tasting checklist to identify its style parameters. Decide whether you like the wine. Would you prefer it alone or with food? Would you buy it again?

See p.22 for the wine-tasting checklist.

A scenic view of a valley with terraced vineyards, cypress trees, and mountains in the background. The foreground shows stone pillars and a vineyard. The middle ground features a row of tall, thin cypress trees. The background consists of rolling green hills and mountains under a blue sky with light clouds.

“Non esiste un vino perfetto per ogni occasione, ma per ogni occasione esiste un vino perfetto.”

— A passionate and curious solution consultant — Daniele Cordioli