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## 15. Perception of colour

*The senses of sight, smell, and taste act through visual, olfactory, and gustatory sensations, to which we add the sensations of tactile and thermal stimuli in the mouth, along with the chemical sensitivity that creates the sensation of irritation and, when taken to the extreme, even pain.*

*The eye functions with the light waves that allow it to see. Each eye contains 130 million light receptors that send their impressions to the brain. If we observe a glass of wine, we see its appearance and we know something of the wine's limpidity, colour, tonality or hue, which taken together gives us a favorable or unfavorable impression.*

*The sense of sight therefore provides us with the first real measurable and comparable impression, which we can define. It also subjectively prepares us to expect something semi-established and almost known; it prepares us for the judgments of the other senses.*

*Colour informs us of the wine's body, age, and condition. Its state of cleanliness informs us of the technology used as well as its oxidative state, sanitary condition, and health. Appearance also provides information about fluidity, mobility, gas bubbles, the phenomena of capillarity on the sides of the glass in relation to the amount of alcohol present (legs or tears). Sight is the first sense involved in with tasting, and for experienced wine tasters, the eye works rapidly and informs well.*