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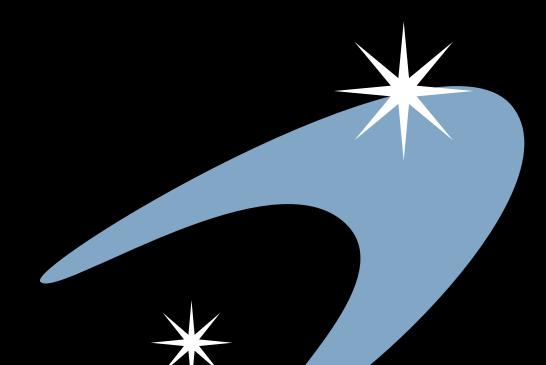
OBJECTIVES

This project is conducted in other to analyse a wine_quality dataset, Identify which factors (e.g., alcohol content, acidity levels, sugar content) most significantly influence wine quality. Develop visualizations to effectively communicate findings and insights from the data analysis.



METHODOLOGY

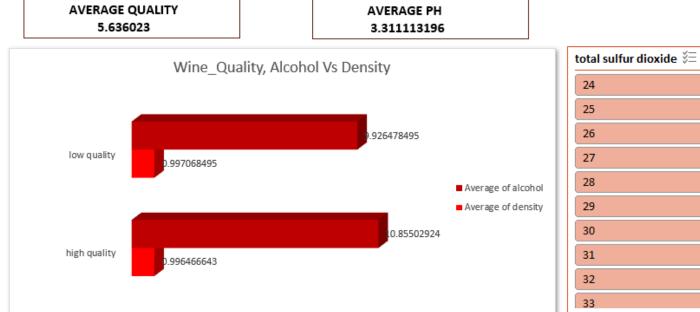
DATA COLLECTION
DATA PREPARATION
DATA CLEANING
DATA TRANSFORMATION
VISUALIZATION

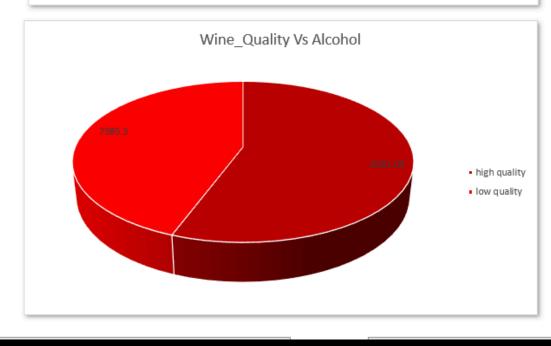


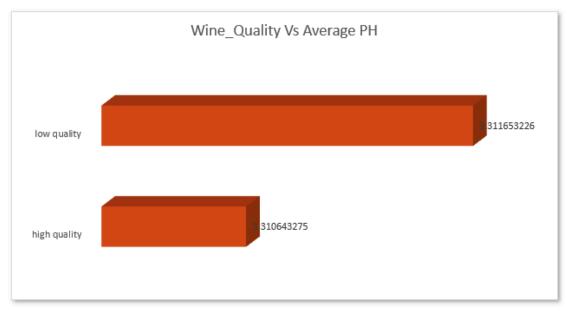
OVER ALL DASHBOARD

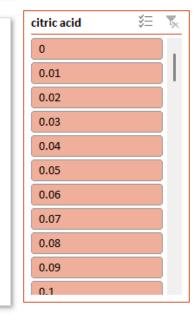
WINE QUALITY ANALYSIS DASHBOARD



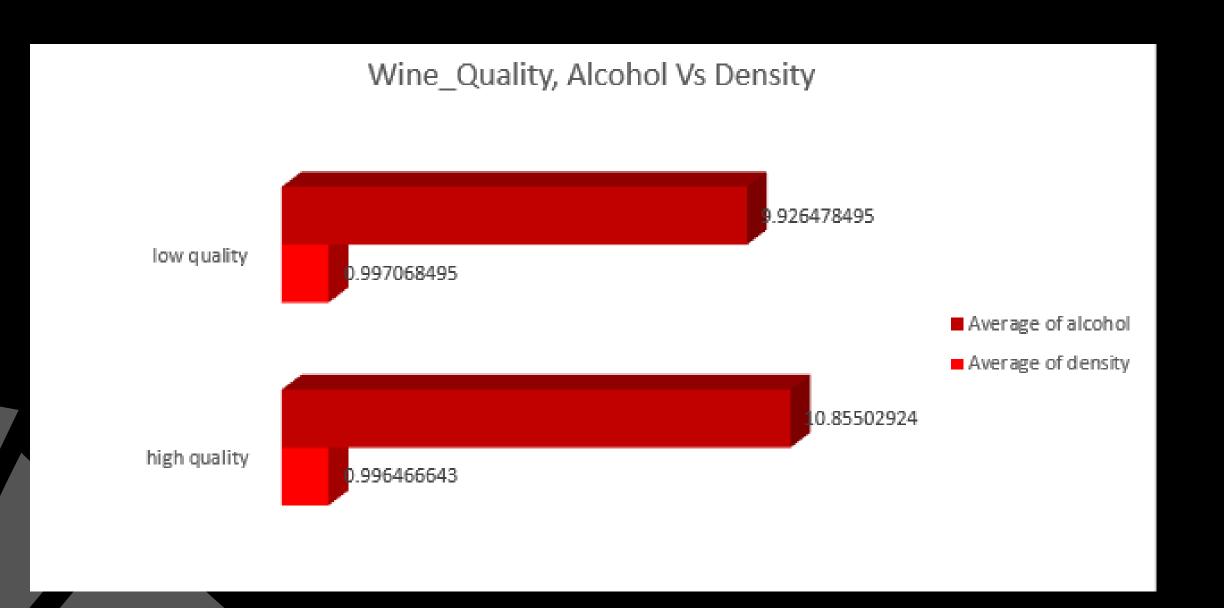




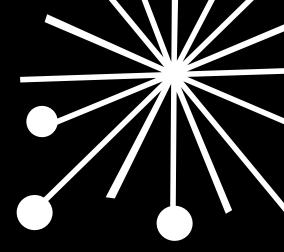


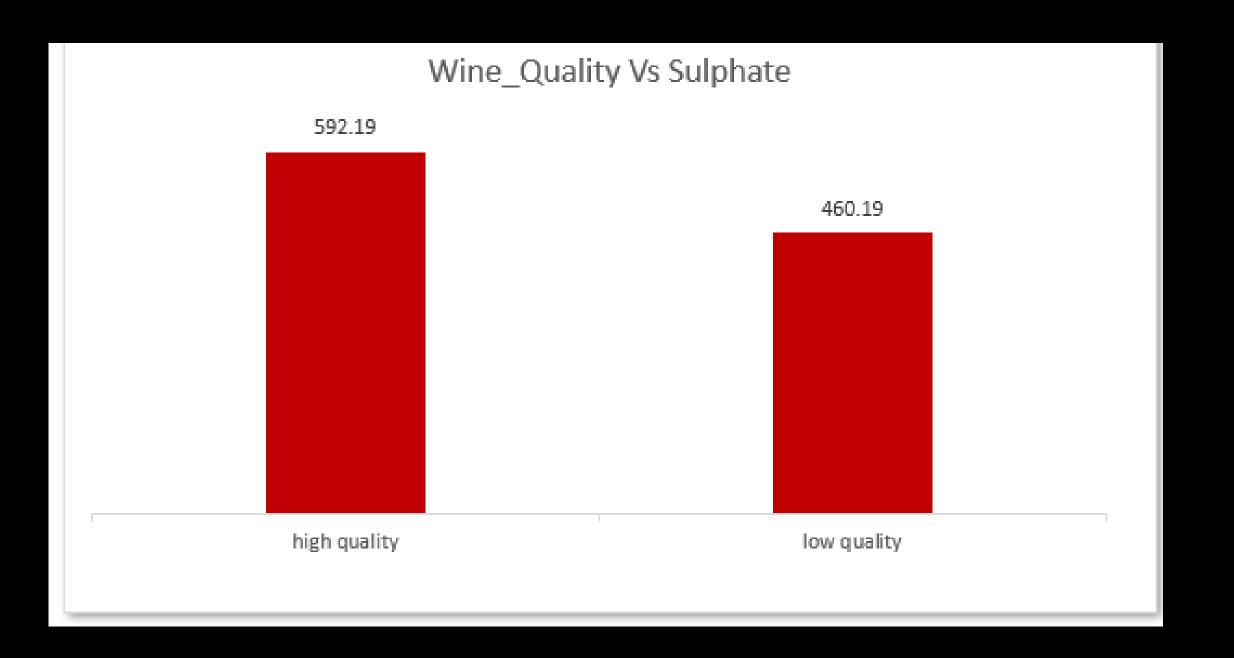


VISUALIZATION

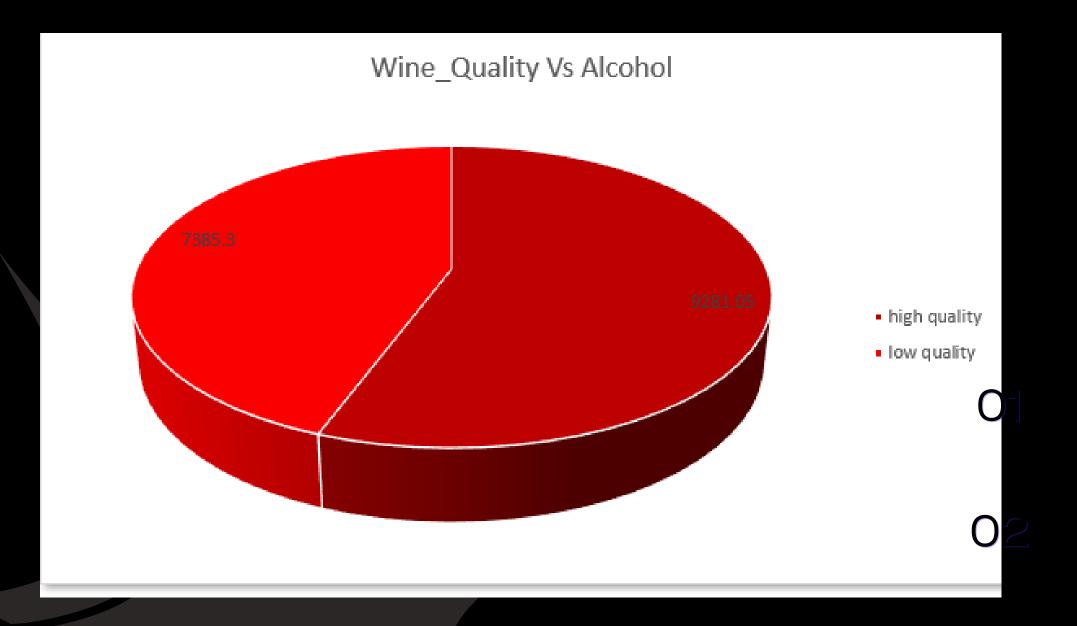


The chart explains the Quality of wine, Alcohol and density

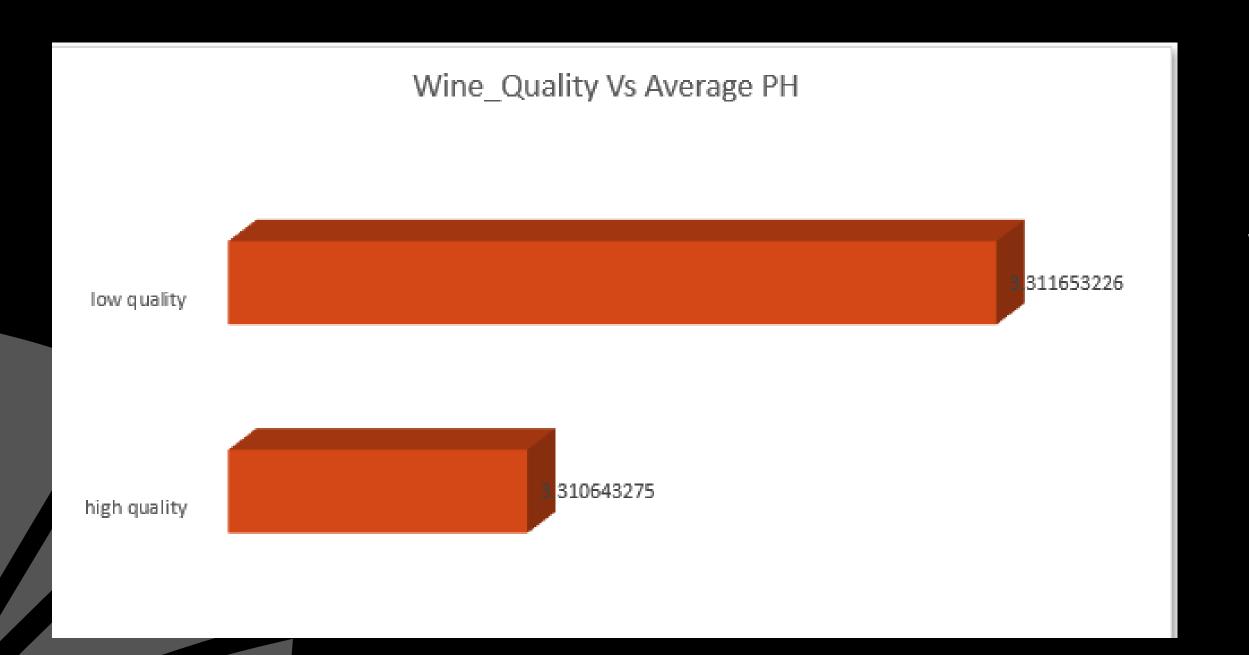




The bar chart explain the relationship between wine_Quality and Sulphate



The pie chart illustrate the Wine_Quality and the Alcohol content.



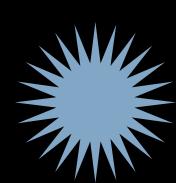
The chart explain the Wine_Quality Vs the Average PH

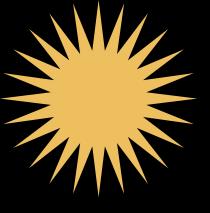
INSIGHT

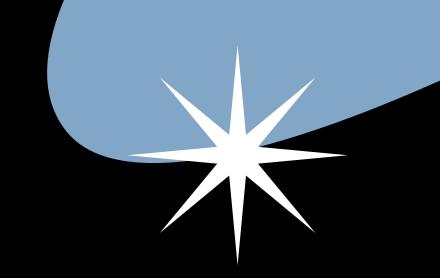
- Low Quality_wine has lower Average Alcohol of 9.926 and higher density of 0.997, density in wine is influenced by its composition, including sugar and alcohol levels. Higher density may indicate higher residual sugar or lower alcohol content, both of which can affect the wine's perceived quality.
- Low Quality wine has lower sulphate of 460.15, while high Quality wine has higher sulphate of about 592.19. which suggest that they contribute positively to the wine's overall quality, potentially enhancing its flavor, stability, and longevity.
- High quality has higher alcohol content of 9281.05, while low quality wine has lower alcohol content of 7385.3, The analysis shows that higher alcohol content is associated with higher-quality wines. To enhance wine quality, focus on optimizing fermentation processes, selecting high-sugar grapes, and maintaining consistent alcohol levels. By implementing these measures and regularly monitoring alcohol content, you can improve the overall quality of your wines.

CONCLUSION

Base on the analysis carried out it eas conducted that higher alcohol content is often associated with a fuller body, richer flavor, and enhanced mouthfeel in wine. It can contribute to a more balanced and complex taste profile, which is often a characteristic of high-quality wines. The increase in alcohol content can be due to better fermentation practices and higher sugar content in the grapes.







thank you for watching