

# INTRODUCTION

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- **About wine:**
  - Wine is a beverage made from fermented grape and other fruit juices with lower amount of alcohol content.
  - Quality of wine is graded based on the taste of wine and vintage. This process is time taking, costly and not efficient.
  - A wine itself includes different parameters like fixed acidity, volatile acidity, citric acid, residual sugar, chlorides, free sulphur dioxide, total sulphur dioxide, density, pH, sulphates, alcohol and quality.
- **Problem statement:**
  - In industries, understanding the demands of wine safety testing can be a complex task for the laboratory with numerous analytes and residues to monitor.
  - But, our application's prediction, provide ideal solutions for the analysis of wine, which will make this whole process efficient and cheaper with less human interaction.

# OBJECTIVE

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- Our main objective is to predict the wine quality using machine learning through Python programming language
- A large dataset is considered and wine quality is modelled to analyse the quality of wine through different parameters like fixed acidity, volatile acidity etc.
- All these parameters will be analysed through Machine Learning algorithms like random forest classifier algorithm which will helps to rate the wine on scale 1 - 10 or bad - good.
- Output obtained would further be checked for correctness and model will be optimized accordingly.
- It can support the wine expert evaluations and ultimately improve the production.



 <div data-bbox="193 327 560 501"> <h1>DATA DESCRIPTION</h1> </div> 	Attributes	Description
	pH	To measure ripeness
	Density	Density in gram per cm <sup>3</sup>
	Alcohol	Volume of alcohol in %
	Fixed Acidity	Impart sourness and resist microbial infection, measured in no. of grams of tartaric acid per dm <sup>3</sup>
	Volatile Acidity	no. of grams of acetic acid per dm <sup>3</sup> of wine
	Citric Acid	no. of grams of citric acid per dm <sup>3</sup> of wine
	Residual Sugar	Remaining sugar after fermentation stops
	Chlorides	no. of grams of sodium chloride per dm <sup>3</sup> of wine
	Free Sulfur dioxide	no. of grams of free sulphites per dm <sup>3</sup> of wine
	Total Sulfur dioxide	no. of grams of total sulfite (free sulphite+ bound)
	Sulphates	no. of grams of potassium sulphate per dm <sup>3</sup> of wine
	Quality	Target variable, 1-10 value