**Wine\_Quality\_Check\_Description:-**

* **volatile acidity:**  Volatile acidity*is the*gaseous acids present in wine.
* **Fixed acidity:**Primary fixed acids found in wine are **tartaric**, **succinic**, **citric**, and **malic**
* **residual sugar:** The amount of sugar left after fermentation.
* **citric acid:** It is a weak organic acid, found in citrus fruits naturally.
* **chlorides:**Amount of salt present in wine.
* **free sulfur dioxide:**  So2 is used for the prevention of wine by oxidation and microbial spoilage.
* **total sulfur dioxide**
* **pH:**In wine, pH is used for checking acidity
* **density**
* **sulphates**: Added sulfites preserve freshness and protect wine from oxidation, and bacteria.
* **alcohol:**  Percent of alcohol present in wine.

**Conclusion:**

**Composition Range :**

**Fixed acidity**: 6.76 - 7.22 grams/litre.

**Volatile acidity**: 0.24 - 0.31 gram/litre.

**Residual sugar**: 2.0 - 4.3 grams/litre.

**pH**: 3.15 - 3.33.

**Chlorides**: 0.030 -- 0.038 gram/litre.

**Sulphates**: 0.41 -- 0.57 gram/litre.

**Density**: 0.9905 -- 0.9915 gram/milliliter.

**Alcohol**: 10.4 - 10.7 percentage/volume.

**Free sulfur dioxide**: 28 -- 33.5 milligrams/litre.