



# Guglielmo Rocchiccioli

Sommelier

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**CHARDONNAY – HILLS & DALE FROM STELLENZICHT – WINE OF ORIGIN STELLENBOSCH –  
WINE OF ORIGIN SOUTH AFRICA            2015   13,5%**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined limpid; the shade is straw yellow with green reflexes and there is a medium body

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as a mango, pineapple, passion fruit (maracuja), aromatic herbs and daisies

**GUSTATIVE ANALYSIS:** I can identify a pretentious body which is spreading all over the palate together with an intense softness; the mineral notes (crisping sensation in the dorsal part of the tongue) are playing a nice role in the mouth and the salivation is pretty good; there is an interesting alcoholic dryness and the gustative aromatic persistence is of 5/6 seconds

**WINE-FOOD COMBINATION:** *carpaccio fish*

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine



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3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a wine which belongs to the category of an entry level range wine and it is perfect for a starter prepared with raw fish