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Sommelier

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BLACK PEARL – CHENIN BLANC – PAARL – WINE OF SOUTH AFRICA 2016 13,5%

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined not so limpid (petillant); the shade is intense 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 pear, cherimoya, vanilla, soap, talc and white flowers

GUSTATIVE ANALYSIS: we can identify a pretentious mineral note (a crispy sensation in the dorsal part of the tongue) together with a nice salivation which is playing its own role; the softness is going side by side with the alcoholic dryness and the final is pear flavoured; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: aperitif with appetizers

MY PERSONAL OPINION: I am talking about an easy drinking wine with a fantastic relation price-quality-marketing; without any kind of doubt, a wine to suggest for a summer aperitif in the garden