



Guglielmo Rocchiccioli

Sommelier

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SAUVIGNON BLANC BUITENVERWACHTING –WINE OF ORIGIN CONSTANTIA – MADE AND BOTTLED IN THE CONSTATIA VALLEY 2016 13,5%

VISUAL ANALYSIS: limpid and straw yellow

OLFACTORY ANALYSIS: the olfactory bouquet is composed by white flowers, yellow plum, lemon and vegetal notes

GUSTATIVE ANALYSIS: it is perceivable a very good alcoholic dryness together with an agreeable salivation; the final is grass flavoured and just a little bit bitterish; the aromatic persistency is about 4/5 seconds

WINE-FOOD COMBINATION: *risotto* with salmon

Parameters for the wine-food combination:

1. The sweet tendency of the rice is counterweighing the bitterish sensation of the wine



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2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The fatness of the recipe cuts through the salivation of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a typical and classical sauvignon blanc which goes directly to a marriage with some fish recipe