



Guglielmo Rocchiccioli
Sommelier

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<http://bevintners.co.za/>

**BLACK ELEPHANT VINTNERS & CO. – SPARKLING WINES (chardonnay 75% + pinot noir 25%)
BRUT 12%**

VISUAL ANALYSIS: a crystal clear sparkling wine which reflects the light passing through it; the colour is intense straw yellow and as regards the effervescence the bubbles are fine, numerous and persistent; the cordon is complete

OLFACTORY ANALYSIS: the wine is offering a certain number of odorous sensations with varied characteristics such as yields, lemon, pear, honey, soap, orange, talc, white flowers, ripe banana and vegetal notes

GUSTATIVE ANALYSIS: a harmonic sparkling wine with a good softness; there is a remarkable crisping sensation in the dorsal part of the tongue (given by the presence of the carbon dioxide) which is well balanced by a generous salivation; the body is not so strong and the final is lemon flavoured; the gustative persistence is about 3/4 seconds

WINE-FOOD COMBINATION: *carpaccio* of sword fish

Parameters for the wine-food combination:



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1. The sweet tendency of the rice is counterweighing the crisping sensation of the wine
2. The fatness of the recipe cuts through the salivation of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: an interesting *méthode champenoise* really appreciable with some raw fish