



Guglielmo Rocchiccioli
Sommelier

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<http://blackpearlwines.com/>

**BLACK PEARL – 80% cabernet sauvignon + 20% shiraz – WINE OF ORIGIN COASTAL REGION –
WINE OF SOUTH AFRICA – PRODUCED AND BOTTLED BY BLACK PEARL WINES – PAARL
2014 15%**

Where fine winemaking and conservation coexist

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is an intense ruby with purple reflections and there is a nice structure

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to berries, roses, vegetal notes, green pepper and black pepper

GUSTATIVE ANALYSIS: it is a well balanced wine supported by an interesting alcoholic sensation and a very good sapidity (mineral notes); the tannins are also balanced in the sense that they are neither so green or too much noble and there is the right percentage of salivation in the lateral zones of the tongue; the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *Asiago* cheese

Parameters for the wine-food combination:



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1. The succulence of the cheese is compensating for the alcoholic note (dryness)
2. The sweet tendency of the cheese is counterbalancing the sapidity (mineral notes) of the wine
3. The fatness of the cheese 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 cheese is pairing with the aromatic persistence of the wine