



# Guglielmo Rocchiccioli

Sommelier

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<http://mellasat.com/>

**CHARDONNAY BARREL RESERVE – PAARL WINE OF ORIGIN – SOUTH AFRICA –  
MELLASAT VINEYARDS      2012 14,5%**

**VISUAL ANALYSIS:** limpid and straw yellow with green reflections

**OLFACTORY ANALYSIS:** the wine is offering a certain number of odorous sensations with varied characteristics such as mango, vanilla, melted butter, toasted smell, honey, aromatic herbs, white pepper and dandelion

**GUSTATIVE ANALYSIS:** a great softness supported by a strong body; there is a light alcoholic note sensation together with the right salivation in the lateral zones of the tongue; the mineral notes (crisping sensation in the dorsal part of the tongue) is completing the analysis; the gustative persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** tuna fish (carpaccio)

Parameters for the wine-food combination:



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1. The sweet tendency of the fish is counterweighing the mineral notes sensation of the wine
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:** this chardonnay could be a great choice for your recipe of raw fish or maybe it could be a very good companion for an evening conversation in summer time