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Sommelier

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CHARDONNAY – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA 2015 13,5%

VISUAL ANALYSIS: according to the degree of limpidity, this wine can be defined limpid; the colour is intense straw yellow with green reflections and the wine runs lightly into the glass showing modest consistency

OLFACTORY ANALYSIS: the sensations which affect the olfactory organ can be defined starting from a banana, a pineapple and a cherimoya; following with some pastry cream, melted butter and toasted smells and finishing with white chocolate and daisies

GUSTATIVE ANALYSIS: it is perceptible an important alcoholic dryness which shares the palate with a consistent body; there is not an abundant salivation and the final is pastry cream and pineapple flavoured; the gustative aromatic persistence is about 4/5 seconds

WINE-FOOD COMBINATION: Japanese sushi

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine