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Sommelier

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DOMBEYA MERLOT – WINE OF ORIGIN STELLENBOSCH – PRODUCT OF SOUTH AFRICA – STELLENBOSCH 2014 14,5%

VISUAL ANALYSIS: limpid and ruby red with violet reflections

OLFACTORY ANALYSIS: strawberries, vanilla, geranium, vegetal notes and sweet chocolate

GUSTATIVE ANALYSIS: it is discernible a strong body supported by a good softness; the sapidity (mineral notes) is really important and also the alcoholic dryness is very interesting; the tannins give an intense astringency at the gums and at the final let a bitterish flavour; the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: Emmenthal cheese

Parameters for the wine-food combination:

1. The sweet tendency of the cheese is counterbalancing the sapidity (mineral salts) of the wine
2. The succulence of the cheese is compensating for the alcoholic dryness of the wine
3. The sweet tendency of the cheese is counterweighing the bitter final 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