



# Guglielmo Rocchiccioli

Sommelier

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

**SAUVIGNON BLANC KOETSHUIS – CAPE OF GOOD HOPE – DE GRENDÉL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2016 13%**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined not so limpid for the presence of *petillant*; the colour is green yellow with silverish reflexes and the wine runs lightly into the glass showing a good consistency

**OLFACTORY ANALYSIS:** the sensations which affect the olfactory organ can be defined starting from a tomato leaf, an almond and some vegetal notes; following with some nuts, pears, cherimoyas and finishing with dandelion, and little wood

**GUSTATIVE ANALYSIS:** it is perceptible an important alcoholic note (dryness sensation) which shares the palate with a consistent acidity represented by a generous salivation in the lateral zones of the tongue; there is a prominent body and the final is almond flavoured; the gustative aromatic persistency is about 5/6 seconds.

**WINE-FOOD COMBINATION:** *risotto* with seafood

Parameters for the wine-food combination:



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1. The succulence of the recipe is compensating for the alcoholic dryness 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:** it is a very noble wine because it is very powerful at the nose and full bodied at the mouth; it is also endowed with a great body and an important gustative aromatic persistence, and finally there is an interesting correspondence between the nose and the mouth (almond flavour)