



Guglielmo Rocchiccioli

Sommelier

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**SAUVIGNON BLANC RHINOFIELDS – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE –
WINE OF SOUTH AFRICA 2015 14%**

VISUAL ANALYSIS: limpid and straw yellow with greenish reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by tomato leaf, lemon, vanilla, talc, soap and white flowers

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable a strong body while on the other one it is recognizable an elegant softness; the alcoholic note of the wine is stimulating a good dryness and the final gives a bitterish tendency; the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: *Sudado de pescado* (Peruvian typical recipe – fish stew)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the fish is counterweighing the bitterish sensation of the wine



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3. The spicy sensation (chilli pepper in the recipe) is neutralizing the softness 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: beautifully prepared in a clear and unequivocal style, it tends to define itself as a complex wine for a fortified fish recipe