



# Guglielmo Rocchiccioli

Sommelier

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<http://www.noblehill.com/>

**SYRAH – ESTATE WINE – WINE OF ORIGIN SIMONSBURG – PAARL – WINE OF SOUTH AFRICA – PRODUCED BY NOBLE HILL WINES – KLAPMUTS – SIMONDIUM RD – PAARL – S.A.**

**2013 14%**

**VISUAL ANALYSIS:** limpid, ruby red with violet reflections

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by strawberries, cherries, berries, black pepper, clove, violet, geranium and rose

**GUSTATIVE ANALYSIS:** it is perceivable a nice salivation together with an agreeable structure; the final is pepper flavoured; there is a little mineral note and a little alcoholic dryness; the gustative aromatic persistence is about 4/5 seconds

**WINE-FOOD COMBINATION:** Spring bok carpaccio

Parameters for the wine-food combination:



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1. The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) of the wine
2. The succulence of the meat is compensating for the alcoholic note (dryness)
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** a red wine for everyday, also good for the demanding palate of women, but ideal to play to the best its role for carpaccio meat