



Guglielmo Rocchiccioli

Sommelier

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THE LITTLE EAGLE ROSÉ – WINE OF ORIGIN COASTAL REGION – CONSTANTIA – WINE OF SOUTH AFRICA – MADE AND BOTTLED BY EAGLES' NEST 2016 12,5%

VISUAL ANALYSIS: limpid, rosé cherry with pomegranate reflections

OLFACTORY ANALYSIS: strawberries, cherries, vegetal notes and geranium

GUSTATIVE ANALYSIS: softness and good structured at the first moment, good salivation in the middle of the analysis and at the end the wine is strawberries flavoured; the gustative aromatic persistency is about 3/4 seconds

WINE-FOOD COMBINATION: fried spicy chicken

Parameters for the wine-food combination:

1. The fatness of the frying cuts through the salivation of the wine
2. The spicy sensation of the chicken is neutralizing the softness of the wine
3. The structure of the recipe is matching to the structure of the wine



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4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: a sort of luxury rosé wine just to propose for a conversation or with some spiced recipe