

CHARDONNAY YELLOWTAIL CASELLA WINES 2009 13,5%

www.yellowtailwine.com

VISUAL ANALYSIS: not so limpid (petillant), straw yellow and quite flowing.

OLFACTORY ANALYSIS: tropical fruit, mango, vanilla, yellow apple and jasmine.

GUSTATIVE ANALYSIS: there is a strong structure, a right salivation, a pleasant mineral note, a nice softness and a sweet and fruity final. The gustative aromatic persistence is about 3/4 seconds.

WINE-FOOD COMBINATION: Tandoori chicken with fried pooris

- The succulence of the chicken is counterbalancing the alcoholic sensation of the wine perceivable in the strong structure
- The spice of the recipe is getting along with the softness of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

PRICE-QUALITY RELATION: good *approximately 11,00 AUD*

Contains Approximately 7.7 Standard Drinks