

**PERGOLETO VINO LIQUOROSO – DESSERT WINE – MESSO IN BOTTIGLIA DA CANTINE
LUNGAROTTI SRL – TORGIANO – ITALIA 16%**

VISUAL ANALYSIS: clear, amber-yellow with shades of crimson and with great body and structure

OLFACTORY ANALYSIS: dried apricot, walnut, orange marmalade, curry, stewed fruit, ripe peach, caramel, chestnut honey, yellow, lilac and jasmine,

GUSTATIVE ANALYSIS: an elegant wine, rich of softness and velvety; the alcohol passes almost without being perceived as a sign of quality; there is a sufficient salivation in the lateral zones of the tongue, the structure is good and the end is very sweet. The gustative aromatic persistency is about 7/8 seconds.

WINE-FOOD COMBINATION: Gorgonzola cheese

- The fatness of the cheese is countervailing the salivation of the wine
- The salty taste of the cheese is counterweighing the sweetness of the wine
- The structure of the cheese is matching to the structure of the wine
- The gustative persistence of the cheese is pairing with the gustative aromatic persistence of the wine

MY PERSONAL OPINION: the exhortations to exalt the velvety taste of wine are multiple; the sweetness of this wine caresses the palate in the same manner with which the morning dew sits above the grass; the persistence appears suddenly wide and remarkable. If we do not want to pair this wine, we could dedicate this product to a really introspective meditation.