

TRENTHAM SANGIOVESE ROSÉ THE FAMILY 2010 13%

www.trenthamestate.com.au

VISUAL ANALYSIS: limpid, dark rosé red and quite flowing.

OLFACTORY ANALYSIS: cherry, white peach and pink rose.

GUSTATIVE ANALYSIS: there is a not so strong structure, a confident salivation, and a bitterish final peach flavoured. The gustative aromatic persistence is of 3 seconds.

WINE-FOOD COMBINATION: Chicken ballontine with apricot farce

- The fatness of the apricot farce is counterbalancing the salivation of the wine
- The sweet tendency of the chicken ballontine is compensating the bitterish final 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 14,00 AUD*

Approx. 7.7 Standard Drinks

Contains sulphites