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3RD TIME LUCKY VIOGNIER – LIMITED REALEASE – BUITENVERWACHTING – WINE OF ORIGIN CONSTANTIA – MADE AND BOTTLED IN THE CONSTATIA VALLEY 2014 13,5%

VISUAL ANALYSIS: limpid, straw yellow with silver reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by candied fruit, yellow marmalade, yellow flowers, vegetal notes and wild flowers

GUSTATIVE ANALYSIS: the structure is very strong and in the same time the softness is really interesting. There is an important alcoholic dryness, a little salivation and a bitterish final; the aromatic persistence is about 7/8 seconds.

WINE-FOOD COMBINATION: fish *carpaccio*

Parameters for the wine-food combination:

1. The sweet tendency of the fish is counterweighing the bitterish sensation of the wine



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2. The succulence of the recipe is compensating for the alcoholic dryness of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this wine represents the proper way to start a fish dinner and delivers the correct value to the wine-food combination