



Guglielmo Rocchiccioli

Sommelier

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CHARDONNAY – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2015 14%

VISUAL ANALYSIS: limpid and straw yellow with green reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by banana, pineapple, pastry cream, daisy, white raisins, cherimoya and vegetal notes

GUSTATIVE ANALYSIS: I can perceive an interesting sensation of softness which spreads all over the palate a more mellow personality; the palate is watering so much that pleasantly it obscures my perception of a strong alcoholic note; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: *Tiradito de pota* (Peruvian typical recipe – raw fish)

Parameters for the wine-food combination:

1. The spicy sensation (chilli pepper in the recipe) is neutralizing the softness of the wine
2. The structure of the recipe is matching to the structure of the wine



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

MY PERSONAL OPINION: a chardonnay 100% wood fermented capable of surprising you with an extensive olfactory bouquet and a great softness at the palate