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<http://www.noblehill.com/>

**MERLOT – ESTATE WINE – WINE OF ORIGIN SIMONSBERG – PAARL – WINE OF SOUTH AFRICA
– PRODUCED BY NOBLE HILL WINES – KLAPMUTS – SIMONDIUM RD – PAARL – S.A.
2013 14%**

VISUAL ANALYSIS: limpid, ruby red with purple reflections

OLFACTORY ANALYSIS: the range of scents consists of potpourri of red fruits, potpourri of red flowers, sweet chocolate and vanilla

GUSTATIVE ANALYSIS: there is a little mineral note and the alcoholic note is not so invasive; the tannins are very lively at the gums (astringency) and nicely bitter at the end of the mouth; there is a never ending softness and the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: Venison carpaccio

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the sapidity (mineral notes) of the wine and the bitter tendency of the tannins



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2. The succulence of the meat is compensating for the alcoholic note (dryness) and for the astringency of the tannins
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the cheese is pairing with the aromatic persistence of the wine