



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com
www.sommelierguglielmorocchiccioli.com/blog/



<https://www.stellenzicht.co.za/>

PINOTAGE – HILLS & DALE FROM STELLENZICHT – WINE OF ORIGIN STELLENBOSCH – WINE OF ORIGIN SOUTH AFRICA 2015 14%

VISUAL ANALYSIS: the wine is limpid and the colour is ruby with purple reflections; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that cherry, red plum, wild rose, red liliun and caramel are easily and pleasantly recognizable

GUSTATIVE ANALYSIS: I can underline that in this wine the alcoholic dryness is almost prevalent even if a little quantity of salivation (in the lateral zones of the tongue) is trying to counterbalance the alcoholic sensation; the astringency of the tannins is really lively and the mellow sensation is very energetic: the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: Parmesan cheese

Parameters for the wine-food combination:



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1. The succulence of the recipe is compensating for the astringency of the tannins
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the pleasure of marrying this Pinotage with a Parmesan cheese is given us by the close connection between the succulence of the cheese and the tannic astringency of the wine; the principles of this wine-food combination reflect the enjoyment of eating and drinking together