



Guglielmo Rocchiccioli

Sommelier

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**THE LITTLE EAGLE (merlot 80% + petit verdot 20%) – WINE OF ORIGIN COASTAL REGION –
CONSTANTIA – WINE OF SOUTH AFRICA – MADE AND BOTTLED BY EAGLES' NEST
2014 14,5%**

VISUAL ANALYSIS: limpid, ruby red with purple reflexes

OLFACTORY ANALYSIS: berries, cherries, vegetal notes, fish smell and geranium

GUSTATIVE ANALYSIS: there is a consistent alcoholic dryness and a little bit salivation; tannins are represented by astringency at the gums and a bitter tendency at the end of the tongue; the gustative aromatic persistency is about 4/5 seconds

WINE-FOOD COMBINATION: barbecue meat

Parameters for the wine-food combination:



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1. The succulence of the meat is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
2. The sweet tendency of the meat is counterweighing the bitter final of the wine (tannins)
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: this is an entry level wine that could be combined with a barbecue meat in order to achieve the right parameters to follow the basic rules of food-and-wine connoisseurship