



# Guglielmo Rocchiccioli

Sommelier

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<http://mellasat.com/>

**VIIGNIER – PAARL WINE OF ORIGIN – SOUTH AFRICA – MELLASAT VINEYARDS – RICHARDSON FAMILY 2014 14%**

**VISUAL ANALYSIS:** limpid and golden yellow with straw reflections

**OLFACTORY ANALYSIS:** the olfactory bouquet is composed by aromatic herbs, pastry cream, banana and wild flowers

**GUSTATIVE ANALYSIS:** it is perceivable a very good mineral note (crisp sensation in the central part of the tongue) with an agreeable acidity (salivation in the lateral zones of the tongue); there is a medium body and a right alcoholic note; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** octopus with olive oil

Parameters for the wine-food combination:

1. The sweet tendency of the octopus is counterweighing the mineral notes sensation of the wine



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2. The fatness of the recipe cuts through the salivation of the wine
3. The oiliness of the recipe is counterbalancing the alcoholic dryness of the wine
4. The structure of the recipe is matching to the structure of the wine
5. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the taste is refreshing on the palate with its mineral note and also possesses a nice salivation just to point out that it is a well-rounded wine to suggest even on every occasion