



# Guglielmo Rocchiccioli

Sommelier

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**CABERNET SAUVIGNON (60%) – MERLOT (40%) – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA 2014 14,5%**

**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 green pepper, vegetal notes, raspberries and wild rose are easily and pleasantly recognizable.

**GUSTATIVE ANALYSIS:** I can underline that this wine is almost balanced because there are an intense alcoholic dryness, an interesting tannic sensation (astringency at the gums and bitter tendency at the end of the tongue) and a little salivation; there is a good body and the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** barbecue beef

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the meat is counterweighing the bitter sensation of the tannins
3. The succulence of the meat cuts through the astringency of the wine



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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:** an enjoyable wine to combine with red meat at restaurant or to be served by glass at the wine-bar