



Guglielmo Rocchiccioli

Sommelier

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CABERNET SAUVIGNON – ESTATE WINE – WINE OF ORIGIN SIMONSBERG – PAARL – WINE OF SOUTH AFRICA – PRODUCED BY NOBLE HILL WINES – KLAPMUTS – SIMONDIUM RD – PAARL – S.A. 2012 14%

VISUAL ANALYSIS: limpid and ruby red with purple reflections

OLFACTORY ANALYSIS: the variety of perfumes is represented by green pepper, tobacco leaf, ripe cherry, berries marmalade and red liliun

GUSTATIVE ANALYSIS: on the one hand, there is a consistent body and it is well identifiable the astringency of the tannins while on the other one there is no mineral note it is recognizable a dominant alcoholic parameter which is gaining over the salivation; the gustative aromatic persistence is of 4/5 seconds

WINE-FOOD COMBINATION: Beef steak underdone

Parameters for the wine-food combination:



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

MY PERSONAL OPINION: there is a double choice for this wine: it should be a gastronomic wine or more simply, it could be a wine for every occasion