



Guglielmo Rocchiccioli

Sommelier

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CHARDONNAY RHINOFIELDS – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2014 14%

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

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as mango, maracuya, dandelion, cream, yellow marmalade, lemon cake and egg cream

GUSTATIVE ANALYSIS: I can identify a pretentious softness which is spreading all over the palate; the salivation is playing its role in the mouth but the alcoholic dryness is dominant at the end; the sapidity sensation (a sort of crisping in the dorsal part of the mouth) is gaining a consistent space in this gustative session; the gustative aromatic persistence is of 7/8 seconds

WINE-FOOD COMBINATION: *ceviche mixto* (Peruvian typical recipe – raw fish)

Parameters for the wine-food combination:



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1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The spicy sensation (chilli pepper in the recipe) is neutralizing the softness of the wine
3. The sweet tendency of the fish is counterweighing the sapidity sensation 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: a chardonnay wine, as usual, is very amenable (thank to its softness), but in this case, it is also particular because it pays attention to two parameters: the alcoholic sensation and the mineral note that make this wine the right companion for every kind of raw fish