



# Guglielmo Rocchiccioli

Sommelier

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<https://www.stellenzicht.co.za/>

**GOLDEN TRIANGLE PINOTAGE – STELLENZICHT – WINE OF ORIGIN STELLENBOSCH – WINE OF ORIGIN SOUTH AFRICA 2014 14%**

**VISUAL ANALYSIS:** limpid and ruby red with violet reflections

**OLFACTORY ANALYSIS:** the different fragrances which creates the olfactory bouquet are strawberries, vanilla, indigo violet, toasted smells, ashes, sweet chocolate, carob, tar and toasted smells

**GUSTATIVE ANALYSIS:** I can detect a significant minerality (crisping sensation in the dorsal part of the tongue) and simultaneously an interesting tannic parameter represented by a tactile sensation spread all over the palate; there is a great body, an agreeable alcoholic dryness and a not relevant salivation; the final is black pepper flavoured and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** T-bone steak underdone

Parameters for the wine-food combination:



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1. The sweet tendency of the meat is counterweighing the mineral notes of the wine
2. The succulence of the recipe is compensating for the astringency of the tannins
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** what comes to my mind is a delicious atmosphere in which excellent wine, nice food and good friendship go hand in hand trying to take advantage from studying in deep the highlights of the modern science of food-and-wine connoisseurship