



# Guglielmo Rocchiccioli

Sommelier

[guglielmo.rocchiccioli@gmail.com](mailto:guglielmo.rocchiccioli@gmail.com)  
[www.sommelierguglielmorocchiccioli.com/blog/](http://www.sommelierguglielmorocchiccioli.com/blog/)

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<http://www.beauconstantia.com/>

**LUCCA (Merlot + Cabernet Franc) – BEAU CONSTANTIA – CONSTANTIA SOUTH AFRICA –  
WINE OF ORIGIN CONSTANTIA – WINE OF SOUTH AFRICA 2013 14,5%**

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

**OLFACTORY ANALYSIS:** vegetal notes, maraschino cherry, vanilla, strawberries with cream, cardamone and violet

**GUSTATIVE ANALYSIS:** a balanced structured supported by a little salivation (in the lateral zones of the tongue), a captivating minerality (crisping sensation in the dorsal part of the tongue) and a bitter tendency (tannic parameter) at the end of the tongue; the gustative aromatic persistency is about 6/7 seconds

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

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the mineral note of the wine
2. The sweet tendency of the meat is counterweighing the bitter sensation of the tannins
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the meat is pairing with the aromatic persistence of the wine