



Guglielmo Rocchiccioli

Sommelier

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**MAXIMUS – LIMITED REALEASE – BUITENVERWACHTING – WINE OF ORIGIN
CONSTANTIA – MADE, MATURED AND BOTTLED BY BUITENVERWACHTING 2013
14,5%**

VISUAL ANALYSIS: limpid and straw yellow

OLFACTORY ANALYSIS: the variety of perfumes is represented by wood, vegetal notes, wild flowers, talc and soap

GUSTATIVE ANALYSIS: I can perceive an interesting mineral note together with a well balanced structure; the palate is not watering so much and the gustative aromatic persistence is about 7/8 seconds.

WINE-FOOD COMBINATION: grilled salmon

Parameters for the wine-food combination:

1. The sweet tendency of the salmon is counterweighing the mineral note of the wine



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2. The fatness of the recipe cuts through the salivation of the wine
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: a concept wine capable of activating enological emotions at the palate and let you think about a grilled salmon for a wine-food combination