



# 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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[www.boschkloofwines.com](http://www.boschkloofwines.com)

**MERLOT – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA 2014 14,5%**

**VISUAL ANALYSIS:** the wine is limpid and the shade is a ruby red with intense violet reflections, quite flowing; the particular fluency of the wine in the glass does not determine a strong structure.

**OLFACTORY ANALYSIS:** the groups of aromas of the organoleptic analysis are characterized by strawberries, vegetal notes, sweet chocolate, scents of coffee, red violet and geranium

**GUSTATIVE ANALYSIS:** it is detectable the agreeable balance between the alcoholic sensation (dryness all over the palate) and the acidity (salivation in the lateral zones of the tongue) there is also a good body and an intense tannic note (astringency at the gums and bitter tendency at the end of the tongue); the final is coffee flavoured and the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** beef steak (rare)

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterbalancing the bitter tendency of the tannins



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2. The succulence of the meat is compensating for the alcoholic dryness of the wine and 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:** a sort of gastronomic wine: very well structured and a perfect accompaniment to a traditional barbecue red meat