



# Guglielmo Rocchiccioli

Sommelier

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<http://mellasat.com/>

**TEMPRANILLO – PAARL WINE OF ORIGIN – SOUTH AFRICA – MELLASAT VINEYARDS – RICHARDSON FAMILY                      2013 13,5%**

**VISUAL ANALYSIS:** it is limpid, ruby red with violet reflexes and with a great body

**OLFACTORY ANALYSIS:** the range of scents consists of cooked fruit, marrasquino, liquorice, bitter chocolate, toasted bread, wild rose, treble and oregan; in the meanwhile, the scents of cooked fruits are improving

**GUSTATIVE ANALYSIS:** on the one hand, it is well identifiable an interesting strong body while on the other one it is recognizable a balanced tannin with no astringency and no bitter flavours; the intense alcoholic note spread all over the palate is stimulating a good sapidity (mineral sensations) in the centre of the tongue; the final is bitter chocolate flavoured and the gustative aromatic persistence is about 7/8 seconds

**WINE-FOOD COMBINATION:** *callos a la madrileña (offle)*

Parameters for the wine-food combination:



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1. The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
2. The succulence of the meat is compensating for the alcoholic note of the wine
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

**MY PERSONAL OPINION:** it is a velvety and smooth wine that it could be perfect as a sipping wine or as a wine to be served with typical meat recipes such as the recipe proposed in the wine-food combination