



Guglielmo Rocchiccioli

Sommelier

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MERLOT – BUITENVERWACHTING – WINE OF ORIGIN CONSTANTIA – MADE AND BOTTLED IN THE CONSTATIA VALLEY 2012 14,5%

VISUAL ANALYSIS: limpid and ruby red

OLFACTORY ANALYSIS: the succession of smells is offering a very confident range of fleeting scents as vanilla, herbs, red fruits, white pepper, melted butter and red rose

GUSTATIVE ANALYSIS: we can identify a pretentious body which is spreading all over the palate; the astringency of the tannins is not playing a major role in the mouth and the sapidity (mineral notes crisping in the dorsal part of the tongue) is pretty good; the final is bitterish with red fruits flavours. The gustative aromatic persistence is about 6/7 seconds.

WINE-FOOD COMBINATION: Burgundy beef

Parameters for the wine-food combination:

1. The sweet tendency of the meat is counterweighing the bitterish sensation of the wine



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

MY PERSONAL OPINION: in the space of tasting wine, there are two things (an intense and complex nose and a pretentious body at the mouth) that identify this wine as the ideal companion for a red meat recipe at night