



Guglielmo Rocchiccioli

Sommelier

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PINOTAGE – DURBANVILLE HILLS – WINE OF ORIGIN DURBANVILLE – WINE OF SOUTH AFRICA 2013 14%

VISUAL ANALYSIS: this wine is free from any suspended particles or sediment; the colour is ruby red with purple reflections

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to cherry, earthiness, ashes, nutmeg, medicine, soap and red liliom

GUSTATIVE ANALYSIS: it is discernible a good percentage of salivation in the lateral zones of the tongue; the alcoholic dryness is really important while the tannin is very light even if the final is bitter flavoured; the gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *chancho al cilindro* (Peruvian typical recipe – pork)

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine



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2. The sweet tendency of the meat is counterweighing the bitter final 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: not too tannic and enough powerful with its alcoholic note, this Pinotage gives importance to the salivation and ask you to be politely tasted and paired with a pork meat prepared by following a new method of cooking