



# Guglielmo Rocchiccioli

Sommelier

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<http://eaglesnestwines.com/>

**SHIRAZ – EAGLES' NEST – WINE OF ORIGIN COASTAL REGION – CONSTANTIA – WINE OF SOUTH AFRICA – MADE AND BOTTLED BY EAGLES' NEST 2013 13,5%**

**VISUAL ANALYSIS:** limpid, ruby red with purple reflections

**OLFACTORY ANALYSIS:** tar, rubber, sausage, black pepper, blackberries, fish smell and red violet

**GUSTATIVE ANALYSIS:** the alcoholic dryness is dominant and the salivation is almost absent; there is a strong body and the wine is well structured; the tannic sensation (astringency at the gums and bitter tendency at the end of the tongue) is nice and not so evident; the gustative aromatic persistency is about 4/5 seconds

**WINE-FOOD COMBINATION:** Beef stew

Parameters for the wine-food combination:

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
2. The sweet tendency of the meat is counterweighing the bitter final of the wine (tannins)
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