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**CABERNET SAUVIGNON – BUITENVERWACHTING – WINE OF ORIGIN CONSTANTIA –
MADE AND BOTTLED IN THE CONSTATIA VALLEY 2013 14%**

VISUAL ANALYSIS: limpid and ruby red with garnet reflections

OLFACTORY ANALYSIS: the complex of odours coming from the glass is referring to green pepper, vegetal notes, rubber, tar, liquorice, berries marmalade and wild rose

GUSTATIVE ANALYSIS: it is discernible a good percentage of alcoholic dryness all over the palate; the tannic sensation (astringency at the gums and bitterness at the end) is really important while the salivation is almost imperceptible; the structure of the wine can be defined medium bodied and the gustative aromatic persistence is about 6/7 seconds

WINE-FOOD COMBINATION: T-bone steak medium rare

Parameters for the wine-food combination:

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



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2. The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
3. The succulence of the meat cuts through the astringency 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: during the tasting, it was the perfect moment for the wine to express something known, that's to say the story heard many times in the food-and-wine connoisseurship classes: an alcoholic and tannic wine is the best partner for a medium rare meat