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**RUBAIYAT (petit verdot 63% + cabernet franc 30% + merlot + malbec) – CAPE OF GOOD HOPE
– DE GRENDL – DURBANVILLE WINE OF ORIGIN – WINE OF SOUTH AFRICA 2013 %**

VISUAL ANALYSIS: limpid and ruby red with violet reflections

OLFACTORY ANALYSIS: the olfactory bouquet is composed by mentholated flavours, toasted smells, coffee, chocolate, wet petals of roses and balsamic vinegar

GUSTATIVE ANALYSIS: it is perceivable a very good softness together with an agreeable astringent note given by tannins; there is a pretty intense salivation and the final is petals of rose flavoured; the gustative aromatic persistence is about 7/8 seconds

WINE-FOOD COMBINATION: venison stew

Parameters for the wine-food combination:

1. The succulence of the meat is compensating for the astringency of the tannins
2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the meat is pairing with the aromatic persistence of the wine



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MY PERSONAL OPINION: the perfect wine for the most classic recipe game: venison stew; the succulence of the recipe will be the impeccable partner for the tannic astringency of the wine generating a refined harmony