



# Guglielmo Rocchiccioli

Sommelier

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[www.boschkloofwines.com](http://www.boschkloofwines.com)

**CONCLUSION** (cabernet franc 36% - cabernet sauvignon 36% - merlot 28%) – WINE OF ORIGIN WESTERN CAPE – MADE, MATURED AND BOTTLED BY BOSCHKLOOF – STELLENBOSCH – SOUTH AFRICA      2014 14,5%

**VISUAL ANALYSIS:** limpid and ruby red with violet reflections

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by mentholated scents, mint, bitter chocolate, coffee, strawberries, cherries and violet rose

**GUSTATIVE ANALYSIS:** I can perceive a vehement alcoholic note together with some intense astringent touches given by tannins; the palate is not watering so much and the structure is consistent; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** Italian parmesan

Parameters for the wine-food combination:

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