



# Guglielmo Rocchiccioli

Sommelier

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

**1796 NOBLE LATE HARVEST – BUITENVERWACHTING –WINE OF ORIGIN CONSTANTIA  
– MADE, MATURED AND BOTTLED BY BUITENVERWACHTING                      2014 13%**

**VISUAL ANALYSIS:** limpid and amber with topaz reflections

**OLFACTORY ANALYSIS:** the odorous sensations are rich and pronounced in a way that apricot, honey, ripe banana, dandelions and scents of muscat are easily and pleasantly recognizable

**GUSTATIVE ANALYSIS:** I can underline that this wine is really sweet with a dominant softness at the palate; the salivation is prevailing in the lateral zones of the tongue and the final is apricot and banana flavoured; the gustative aromatic persistence is about 6/7 seconds

**WINE-FOOD COMBINATION:** *foie gras*

Parameters for the wine-food combination:

1. The fatness of the recipe is compensating for the salivation of the wine



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2. The structure of the recipe is matching to the structure of the wine
3. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** I need to face the truth: in this wine, the price-quality-marketing relation is high, the variety of scents is superior and the softness at the mouth is, by far, the dominant sensation; for the peace of mind, we need to drink this wine!