



Guglielmo Rocchiccioli
Sommelier

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BO-VALLEI – CHENIN BLANC 13% 2016
WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA

Visual Analysis:

Colour

greenish yellow	✓
straw yellow	
golden yellow	
amber	

Reflections

silver	✓
greenish yellow	
straw yellow	
golden yellow	
amber	
topaz	

Structure

good	✓
strong	
great	



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Olfactory Analysis: peach, lime, pineapple, yellow flowers, whitethorn, hay, tea leaves and vanilla

Gustative Analysis:

Alcoholic dryness

light warm (10% - 11%)	
medium warm (11% - 13,5%)	✓
warm (13,5% - 15%)	
alcoholic (15% - 20%)	

Salivation

scarcely fresh (little salivation)	
quite fresh (some salivation)	✓
fresh (abundant salivation)	
acidulous(abundant salivation/sense of tartness)	

Bitterness

scarcely bitter (grape)	
quite bitter (grape & barriques)	
bitter (grape & barriques)	

Softness

scarcely soft (immature)	
quite soft (young or ready)	✓
soft (structured and matured)	
velvety (high concentration alcohol /glycerine)	

Sweetness

dry (sugar residue 1 to 5 g/l)	
medium dry (sugar residue 10 to 20 g/l)	
medium sweet (20 to 50 g/l)	
sweet (100 to 160 g/l)	

Mineral notes

scarcely taste (weak sensation)	
quite tasty (well balanced sensation)	
tasty (light and pleasant salty taste)	

Structure

weak (modest structure)	
full (well balanced structure)	✓
vigorous (perfectly balanced structure)	
heavy (excessive structure)	



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Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: lightly bitter and lemon skin flavoured

WINE-FOOD COMBINATION: Aperitif

MY PERSONAL OPINION: a lively *pétillant* captures the eye at the visual analysis and a nice salivation at the mouth makes this entry level wine an ideal partner for the aperitif time