



Guglielmo Rocchiccioli

Sommelier

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CVC RESERVE 2016 13,5%
WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA

Visual Analysis:

Colour

greenish yellow	
light 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: pear, banana, coconut, white flowers, green pepper, seaweed, thyme, white chocolate, flint and wax

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: 7/8 seconds

Aftertaste: pear and banana flavoured

WINE-FOOD COMBINATION: Ballotine of salmon trout
with olive oil

MY PERSONAL OPINION: the structure (relationship of different components in the wine) is really well fixed together with an intense alcoholic note (the sensation of dryness all over the palate); the mineral notes (crisping sensation in the dorsal part of the tongue) are very interesting and the acidity (salivation in the lateral zones of the mouth) is pretty nice; a competitive wine, full of gustative emotions, which declares its high quality by giving a double option: gastronomic-wine or sipping-wine