



# Guglielmo Rocchiccioli

Sommelier

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**RESERVE CHARDONNAY      2016 14%**  
**WINE OF ORIGIN STELLENBOSCH – WINE OF SOUTH AFRICA**

## Visual Analysis:

### Colour

greenish yellow	
<b>straw yellow</b>	✓
golden yellow	
amber	

### Reflections

silver	
greenish yellow	
straw yellow	
<b>golden yellow</b>	✓
amber	
topaz	

### Structure

<b>good</b>	✓
strong	
great	



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**Olfactory Analysis:** pineapple, papaya, mango, potpourri of yellow flowers, cream bun, vanilla and tea leaves

### **Gustative Analysis:**

#### **Alcoholic dryness**

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

#### **Salivation**

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

#### **Bitterness**

<b>scarcely bitter (grape)</b>	✓
quite bitter (grape & barriques)	
bitter (grape & barriques)	

#### **Softness**

scarcely soft (immature)	
quite soft (young or ready)	
<b>soft (structured and matured)</b>	✓
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)	
<b>vigorous (perfectly balanced structure)</b>	✓
heavy (excessive structure)	



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**Gustative Aromatic Persistence:** 6/7 seconds

**Aftertaste:** tropical fruit flavoured

**WINE-FOOD COMBINATION:** Salmon tartare

**MY PERSONAL OPINION:** it is a classical chardonnay: full-bodied with an agreeable softness and a good balance between alcoholic dryness and salivation; this is a nice value wine that can easily handle with an ample variety of raw fish food