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**PETIT CHENIN BLANC – KEN FORRESTER WINES – STELLENBOSCH – WINE OF ORIGIN
WESTERN CAPE – WINE OF SOUTH AFRICA 2015 13,5%**

VISUAL ANALYSIS: the wine is limpid and the shade is a straw yellow with silver reflections, quite flowing; the particular fluency of the wine in the glass does not determine a strong structure

OLFACTORY ANALYSIS: the groups of aromas of the organoleptic analysis are characterized by cherimoya, pear, vanilla, talc, soap, fish aroma, vegetal notes, daisies and jasmine

GUSTATIVE ANALYSIS: it is detectable a good structure and a nice sensation of alcoholic dryness; I can also perceive a little salivation, a satisfactory softness and a bitter final; the gustative aromatic persistence is about 5/6 seconds

WINE-FOOD COMBINATION: tuna carpaccio

1. The succulence of the recipe is compensating for the alcoholic dryness of the wine
2. The sweet tendency of the fish is counterbalancing the bitter final of the wine
3. The structure of the recipe is matching to the structure of the wine
4. The gustative persistence of the recipe is pairing with the aromatic persistence of the wine