



Guglielmo Rocchiccioli

Sommelier

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CHENIN BLANC 2017 14%
WINE OF ORIGIN STELLENBOSCH – 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: white peach, white pear, hazelnut, raisins, white flowers, acacia, whitethorn, thyme, majoram and anise

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: white fruit flavoured

WINE-FOOD COMBINATION: Tuna tartare

MY PERSONAL OPINION: a nice glass of white wine which provide the right atmosphere to appreciate a fine wine and the ideal way for recommend the perfect pairing with a raw fish recipe