



Guglielmo Rocchiccioli

Sommelier

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www.sommelierguglielmorocchiccioli.com/blog/



MCC BRUT 12,5%
WINE OF ORIGIN STELLENBOSCH
SPARKLING WINE OF SOUTH AFRICA

Visual Analysis:

Colour

greenish yellow	
straw yellow	✓
golden yellow	
amber	

Reflections

silver	✓
greenish yellow	
straw yellow	
golden yellow	
amber	
topaz	

Bubbles

fine	✓
numerous	✓
persistent	✓



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Olfactory Analysis: yeasts, bread crust, lemon, pear, hay,
vanilla and camomile

Gustative Analysis:

Alcoholic dryness

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

Softness

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

Mineral notes

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

Salivation

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

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)	

Structure

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

Bitterness

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



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Gustative Aromatic Persistence: 4/5 seconds

Aftertaste: lightly bitter

WINE-FOOD COMBINATION: Aperitif

MY PERSONAL OPINION: a light, refreshing sparkling wine capable of waking up a vivid appetite