



Guglielmo Rocchiccioli
Sommelier

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MUSCAT DE FRONTIGNAN 2014 15,5%
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: apricot, bergamot, apricot jam, acacia, wild flowers, oregano, thyme, majoram, saffron and caramel

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 matured)	
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(abndant 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: 9/10 seconds

Aftertaste: sweet and apricot jam and bergamot flavoured

WINE-FOOD COMBINATION: Blue cheese

MY PERSONAL OPINION: I have just found a great wine (in my opinion, the best of this tasting session) in which it is remarkable the ample variety of aromas at the nose (you never feel tired of discovering a new flavour) and at the mouth it shows two crucial quality: the immediate drinkability and the possibility of being aged; I would like also to recognize that a pairing with a blue cheese could be the best choice as concerns the modern science of food-and-wine connoisseurship