



Guglielmo Rocchiccioli  
Sommelier

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**NERO D'AVOLA 14% 2015**  
**WINE OF ORIGIN WELLINGTON – WINE OF SOUTH AFRICA**

**Visual Analysis:**

**Colour**

purple red	
<b>ruby</b>	✓
garnet	
orange red	

**Reflections**

<b>violet</b>	✓
purple red	
ruby	
garnet	
orange red	
carmine red	

**Structure**

<b>good</b>	✓
strong	
great	



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## Sommelier

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**Olfactory Analysis:** strawberries, pomegranate, orange, rose, geranium, orange blossom, fennel, sweet chocolate, leather and biscuits

### 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

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

#### Astringency

scarcely tannic (light astringent sensation)	
quite tannic (perceivable, pleasant astringent sensation)	
<b>tannic (dry and astringent sensation)</b>	✓
astringent (drying and rough sensation)	

#### 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:** orange flavoured

**WINE-FOOD COMBINATION:** Goat cheese

**MY PERSONAL OPINION:** the orange and the sweet chocolate are the dominant aromas at the nose; at the mouth, the ruling parameters are the following: alcoholic sensation, tannic note, pleasant softness and balanced structure; in other words, the perfect wine for a goat cheese