



# Guglielmo Rocchiccioli

Sommelier

[guglielmo.rocchiccioli@gmail.com](mailto:guglielmo.rocchiccioli@gmail.com)

[www.sommeliereguglielmorocchiccioli.com/blog/](http://www.sommeliereguglielmorocchiccioli.com/blog/)

---



**PINOTAGE 13,5% 2014**

**WINE OF ORIGIN WORCESTER – WINE OF SOUTH AFRICA**

**Visual Analysis:**

**Colour**

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

**Reflections**

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

**Structure**

<b>good</b>	✓
strong	
great	



# Guglielmo Rocchiccioli

## Sommelier

[guglielmo.rocchiccioli@gmail.com](mailto:guglielmo.rocchiccioli@gmail.com)

[www.sommeliereguglielmorocchiccioli.com/blog/](http://www.sommeliereguglielmorocchiccioli.com/blog/)

**Olfactory Analysis:** blueberry, prune, stewed fruit, carob, wild flowers, rose, undergrowth and mushroom

### **Gustative Analysis:**

#### **Alcoholic dryness**

light warm (10% - 11%)	
<b>medium warm (11% - 13,5%)</b>	✓
warm (13,5% - 15%)	
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)	
<b>quite tannic (perceivable, pleasant astringent sensation)</b>	✓
tannic (dry and astringent sensation)	
astringent (drying and rough sensation)	

#### **Softness**

scarcely soft (immature)	
<b>quite soft (young or ready)</b>	✓
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)	
<b>quite tasty (well balanced sensation)</b>	✓
tasty (light and pleasant salty taste)	

#### **Structure**

weak (modest structure)	
<b>full (well balanced structure)</b>	✓
vigorous (perfectly balanced structure)	
heavy (excessive structure)	



Guglielmo Rocchiccioli  
Sommelier

[guglielmo.rocchiccioli@gmail.com](mailto:guglielmo.rocchiccioli@gmail.com)

[www.sommelierguglielmorocchiccioli.com/blog/](http://www.sommelierguglielmorocchiccioli.com/blog/)

---

**Gustative Aromatic Persistence:** 7/8 seconds

**Aftertaste:** red fruit flavoured

**WINE-FOOD COMBINATION:** sipping wine

**MY PERSONAL OPINION:** an entry-level red wine which fits perfectly in the part of a conversation wine: very pleasant and friendly at any time