



Guglielmo Rocchiccioli

Sommelier

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Olfactory Analysis: strawberry, pomegranate. vine blossom, hyacinth, grass, moss, vanilla, bitter chocolate, wax and cream bun

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)	

Astringency

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

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: strawberry and cherry flavoured

WINE-FOOD COMBINATION: Kudu casserole

MY PERSONAL OPINION: a gastronomic wine to pair with some game meat cooked with a generous sauce in order to counterbalance the alcoholic dryness and the astringency, just to establish a good matching