



**BOLGHERI SASSICAIA DOC – MARCHESE INCISA DELLA ROCCHETTA – IMBOTTIGLIATO ALL'ORIGINE TENUTA SAN GUIDO – BOLGHERI - ITALIA 2004 13,5%**

**VISUAL ANALYSIS:** limpid, ruby red with garnet reflexes, quite flowing

**OLFACTORY ANALYSIS:** the olfactory nerves are overcoming with emotion by this astonishing bouquet: green pepper, pink pepper, ripe red fruit, blueberry jam tart, cedarwood, cigar box, mentholated, coffee roasting, and rose.

**GUSTATIVE ANALYSIS:** the wine fills elegantly the mouth and even it sounds like a Medoc wine, but as a matter of fact, it is a Supertuscan wine. Three characteristics are very impressive: the good sapidity (mineral salts in the central-dorsal part of the tongue), the astringency of the tannin and the velvet structure of the wine body. A unique style that it is also optimized by a gustative aromatic persistence of 8 seconds.

**WINE-FOOD COMBINATION:** thinly sliced raw meat



- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** Since time immemorial a marvellous creation: this wine is made by placing splendid aromas and scents at the olfactory level, by providing right velvety and smooth at the gustative sector and giving a gustative persistence really intense and durative. It is not advisable and maybe almost impossible following to describe this wine because we are talking about a wine which is nearly to perfection.