



TIGNANELLO IMBOTT. DA MARCHESE ANTINORI SRL - FIRENZE S. CASCIANO V. P. ANTINORI TOSCANA IGT 2003 13,5%

Grape Blend: sangiovese + small part of cabernet

Ageing Process: ageing in small barrels of fine oak and subsequently ageing in bottles

VISUAL ANALYSIS: limpid, ruby red and quite flowing.

OLFACTORY ANALYSIS: cherry in alcohol, liquorice, vanilla, green pepper, coffee, chocolate, wood, balmy and wild flowers.

GUSTATIVE ANALYSIS: the velvety is the first sensation which prepares to the harmony between the astringency of the tannin and the acidity in the form of salivation. It is also very interesting the sensation of sapidity (mineral salts) in the central-dorsal part of the tongue. The final is chocolate and fruity flavoured and the persistence is about 6 seconds.

WINE-FOOD COMBINATION: sweet-and-sour pork / wild boar

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- 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: exciting the admiration of the wine-taster, this wine invites to share emotions much higher; at the nose, there is a beatific and wonderful scene of scents. In the meantime, at the mouth, lot of sensations, not common to the other wines, appear with all the gustative brightness.