



# Guglielmo Rocchiccioli

Sommelier

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**THE SINGLETON – SINGLE MALT SCOTCH WHISKY – AGED 12 YEARS  
– DUFFTOWN ESTD DISTILLERY 1896 70CL 40%**

**MATURED IN EUROPEAN AND AMERICAN OAK CASKS  
PERFECTLY BALANCED & SMOOTH  
DISTILLED, MATURED & BOTTLED IN SCOTLAND**

**THE DUFFTOWN DISTILLERY – DUFFTOWN – KEITH – BANFFSHIRE  
AB55 4BR SCOTLAND**

*A perfectly balanced & smooth Single Malt Scotch Whisky. This 12 year old Single Malt was matured in a secret combination of European & American oak casks until Craig Wilson, our Malt Master, deemed it ready for bottling.  
The result is an award winning whisky with nutty aromas, a rich fruity taste & lingering finish.*



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**At the visual analysis**, it demonstrates to be limpid and intense as usual for a spirit; as regards the chromatic tones, it is tan color with mahogany highlights.

**At the olfactory analysis**, the nose is attractive and pleasant, and the perfumes, which compose the olfactory bouquet, are all clear, neat and limpid. As the description of the olfactory sensations, it is possible to identify honey, wood, toasted smells, vanish, rum banana cream, yellow peach, vanilla, curry, soap, talc, aromatic herbs, chamomile and green tea.

**At the gustative analysis**, great alcoholic sensation (crisping and drying sensation) invades softly the palate, leaving a substantial space for the salivation; the final is bitter with honey and wood flavours.

**At the retro-olfactory analysis**, the alcoholic sensation is going down and when the spirit establishes the contact with the palate, it opens much more, as usual for a good product like this; the retro-olfactory sensations correspond totally to what we have perceived at the nose (honey, vanilla, rum banana cream and toasted smells).

**The gustative aromatic persistency** is about 44/45 seconds.

**MARIDAJE:** Dark Chocolate with Coconut (65% cacao)

**Parameters of the spirit-food combination:**

- The fatness of the chocolate is counterbalancing the crisping alcoholic sensation of the whisky
- The fatness of the chocolate is counterweighing the salivation of the whisky
- The sweetness of the chocolate is opposing to the bitter tendency of the whisky
- The structure of the chocolate is matching the structure of the whisky
- The gustative-olfactory persistency of the chocolate is pairing the gustative aromatic persistency of the whisky





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**OPINIÓN PERSONAL:** attractive colour, nice flavours at the nose, good balance at the mouth and perfect pairing with chocolate, it cannot be anything but The Singleton, Single Malt Scotch Whisky, Aged 12 years ...