



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommelierguglielmorocchiccioli.com/blog/



**TWYFELING CINSAUT FROM BUSH VINE 14% 2015
W.O. WELLINGTON**

Visual Analysis:

Colour

purple red	
ruby	✓
garnet	
orange red	

Reflections

violet	
purple red	✓
ruby	
garnet	
orange red	
carmin red	

Structure

good	✓
strong	
great	



Guglielmo Rocchiccioli

Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommeliereguglielmorocchiccioli.com/blog/

Olfactory Analysis: morello cherry, prune, dried fig, nut, rose, violet, orange blossom, moss, caramel and wood

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)	



Guglielmo Rocchiccioli
Sommelier

guglielmo.rocchiccioli@gmail.com

www.sommelierguglielmorocchiccioli.com/blog/

Gustative Aromatic Persistence: 6/7 seconds

Aftertaste: lightly bitter and prune-dried fig flavoured

WINE-FOOD COMBINATION: Kudu *carpaccio* with olive oil and caper berries

MY PERSONAL OPINION: an interesting wine just to combine with a meat *carpaccio* in order to express a lovely wine tasting-food pairing experience