



Guglielmo Rocchiccioli

Sommelier

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www.ballantines.com



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BALLANTINES – BLENDED SCOTCH WHISKY

AGED 12 YEARS

PRODUCED AND BOTTLED IN SCOTLAND – GEORGE

BALLANTINE & SON LTD. DUMBARTON G82 2SS SCOTLAND

PRODUCT OF SCOTLAND

750ML 40%

A precious and classic blend from Scotland's finest distilleries.

Ballantine's 12 years old boasts a perfectly balanced creamy character with hints of vanilla, oak and sweet floral aromas providing a long and rounded finish. Our precious and classic blend contains an extensive selection of whiskies from Scotland's finest distilleries.

The story of Ballantine's is one of knowledge, experience and craftsmanship handed down through five generations of master blenders.



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At the visual analysis, it demonstrates to be limpid and intense as usual for a spirit; the colour is totally golden.

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 banana, vanilla, smoked wood, nuts, fresh paint, varnish, orange peel and pastry cream.

At the gustative analysis, the sensation of alcoholic crispness is consistent and the final aroma is smoked wood; at the second sip, there is a good salivation, but the final is still bitter; then, the balance, between the alcoholic dryness and the salivation, is well achieved, and the smoked wood flavour at the end of the mouth is enjoyable.

At the retro-olfactory analysis, the alcoholic sensation is neutralized by the aroma of honey which occupies the whole taste compartment; at a later time, other interesting retro-olfactory sensations are represented by white chocolate and ripe banana (nice correspondence with the nose).

The gustative aromatic persistency is about 37/38 seconds.



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WHISKY-FOOD COMBINATION: Chocolate Milk Hazelnut (37% 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 standing against 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: it is a whisky so calm that during the olfactory exam, the alcoholic sensation does not itch the nose and let the taster smelling for a longer time; at the mouth, it is a strong, hard whisky and maybe the meaning of this gustative exam is the following: “ ... when the whisky gets tough, the tough tasters get tasting ... “