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1. The wine service – first part

The bottle, collected from the wine cellar, must take to the table very carefully.

The Sommelier must present the bottle on the left side of the customer just to let him to see the label. Simultaneously, the Sommelier is telling the name of the wine, the year and the name of the winery. The other information about the wine will be told only if the client will ask about.

The opening of the bottle of a sparkling wine or a white wine will be realized on the service table, taking out the bottle from the ice-bucket; the opening of a bottle of red wine will be still realized on the service table, while as for a long aged bottle of wine, the Sommelier will use the so-called wine-basket for this particular type of wines.