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## **1. Wine-list: purpose and layout**

*Firstly, it is compulsory to use an interpretation or a criterion with which wines have been inserted to let the client understand easily where he can find the desired wine. The first choice can be the one to make a division in sparkling wines, Champagne, white wines, rose wines, red wines and sweet wines, and then the subdivisions for nation, region or zone.*

*The second possibility can allow to make a division starting from the geographical area, nation, region or zone, and then the subdivisions in sparkling wines, Champagne, white wines, rose wines, red wines and sweet wines.*

*The third option, still remaining in a division in sparkling wines, Champagne, white wines, rose wines, red wines and sweet wines, permits a subdivision in alphabetical order and the geographical area will be written next the name of the wine.*

*The fourth choice, still remaining in a division in sparkling wines, Champagne, white wines, rose wines, red wines and sweet wines, is to specify the typologies. As regards the white wines – fresh, young, aromatic and aged in barrels; as concerns the red wines – young, less structured, structured, reserve and grand reserve. This kind of wine list is requiring a great knowledge and a good capacity of evaluating wines.*

*The last one, not very used, is represented by a wine list composed by following the parameter of the cost of the bottles. There are two possibilities: from the cheapest one to the most expensive and vice versa.*