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2. Sommelier: general knowledge and technique

A good general knowledge is at the root of every profession, in particular for a Sommelier who is working, fairly often, in high-level restaurants or hotels in which he is going to deal with people of all cultural levels. Working in the hospitality sector, the basic and also specific knowledge should be about food-and-wine connoisseurship.

The Sommelier should know very well the fundamental concepts about viticulture, enology, winemaking system of distinct typologies of wines (sparkling, white, red, sweet and fortified), spirits, harmony between foods and wines, and wine service technique.

Scrupulous punctuality and self-control are priceless qualities, underlining, once more time, the importance of the diplomacy, the autonomy and the capacity to delegate, in certain cases, his powers to the collaborators. Everything must be made in accordance to the roles, the hierarchy of the workplace and following the more common rules of the professional ethics.