



guglielmo.rocchiccioli@gmail.com

www.sommeliERGuglielmoRocchiccioli.com/blog/

2. The glass

The glass is not only a container necessary to drink the wine, but it is a just real object, fine and elegant, which is shining and decorating the table. Every wine, to be really appreciate, needs the more suitable glass.

The glass must be of transparent crystal, thin and colourless, without any kind of decoration.

The glass never should be filled up. As regards a young wine, the volume of wine would have not to exceed 2/3 or 1/2 of the glass, while as concerns the great red wines, the volume would have not to exceed 1/4 or 1/3 of the glass.

The flûte should be filled almost completely (4/5 of the glass) to let the perlage develop the bubbles of carbon dioxide which are going up concentrating all the flavours towards the nose.

The most important point is coming during the washing. In fact, the glasses must be handwashed, with hot water and without cleansing agent.