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## **2. The wine-service – second part**

*The service of the bottle of wine must begin from the person who has ordered the wine. The Sommelier, standing on the right side of the customer, will pour a little quantity of wine to let him taste.*

*If the customer does not make any objection, the Sommelier will carry on the service turning around the table in a clockwise direction, keeping fully visible the label and respecting the order service. A bottle of wine should be sufficient for a table in which are seated 8-10 persons.*

*The wine must be served before the dish to allow the customer to taste and appreciate it at his leisure.*

*During the service, the bottle must remain on the service table with the label turned towards the customer. When the bottle is finished, the Sommelier will ask the customer if he wants to change the wine or if he prefers to follow with the same. Once the customer has answered, the Sommelier can change the old bottle with a new one.*