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THE WINE-SERVICE, THE GLASS, AND THE LABEL

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THE WINE-SERVICE

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.

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.

3. The Sommelier Tools

To carry out to the best the wine service, the Sommelier needs some specific tools, as it happens in every other professional job.

1. The tasting glass
2. The professional corkscrew
3. The decanter
4. The ice-bucket
5. The glacette

4. The Decantation of the Wine

The great red wines require a particular service to eliminate the sediments, which could be formed in the bottle, and separate them to avoid their presence in the glass.

The wine-basket with the bottle will be placed on the service table; then the sommelier will present the bottle to the client, without taking out the bottle of the wine-basket.

In this moment the bottle will be uncorked, very carefully, in the wine basket; the Sommelier will smell the cork to verify the absence of defects and he will pour a little quantity of wine in the decanter to rinse it with wine.

Subsequently, the Sommelier will pour a little quantity of wine in his own glass to make a quick tasting, standing on the one side of the client. If everything is good, the Sommelier can carry on with the decantation, whilst if there were some problems, the bottle should be changed, apologizing to the client.

4. The Sequence of the Wines at the Table

The wines service does not leave out of consideration the sequence of the dishes chosen for the meal and generally the wine service starts with sparkling or white wines served, more and more frequently, as aperitif.

The number of the wines proposed is changing according to the importance of the dinner, but some information is still valid.

The approximate sequence of the wines at the table can be the following:

- Dry sparkling wines (Charmat)
- Dry sparkling wines (Champenoise)
- White wines (young and fruity)
- White wines (aromatic)
- White wines (mature and structured)
- Rosé wines
- New wines
- Red wines (young)
- Red wines (medium aged)
- Red wines (mature and structured)
- Sparkling wines (sweet or demi-sec)
- Late harvest wines
- Fortified wines

6. Starting with the Aperitif and Finishing with the Spirit

The Sommelier should deal with all the beverages service – from the aperitif to the spirit.

More and more frequently, an aperitif is offered at the beginning. The typologies of aperitif are the following:

- a sparkling wine – Charmat, Champenoise or even a *Millésime*
- a white wine – fresh, young and aromatic a Manzanilla Sherry,
- a White Port or a Marsala *Vergine* – extended habit in countries such as Spain, Portugal and Great Britain

As concerns the water service, the Sommelier should ask the client what kind of water (mineral or natural) he prefers, memorize the choice and serve it as soon as possible.

At the end of the dinner, during or after the selection of the coffee, the Sommelier can suggest a spirit or a distillate, showing the trolley with the whole bottles and the glass for each kind of drink.

7. The Wine-Trolley

The by-the-glass wine service could be a nice way to promote the tasting of various wines to match to every recipe, when the number of the guests at the table does not allow to ask for much more than one bottle of wine. In this manner, it is possible to put up for sale bottles of quality wine but not very known.

The proposal of the wines trolley should take in consideration at least 12 distinct typologies of wine:

- for the aperitif – 2 sparkling wines (Champenoise and Charmat)
- 2 white wines – one fresh and young and one aged in barrels
- 1 rose wine – fresh, young, and tasty
- 2 red wines – one fresh and young and one aged in barrels
- 2 sweet wines – white late harvest and red late harvest
- 3 fortified wines – one Sherry, one Oporto and one Madeira

Once more time, it is really important the professional competence of the Sommelier in managing the rotation of the bottles in order to avoid keeping some bottles open too much time.



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THE GLASS

1. 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 colorless, 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 $\frac{2}{3}$ or $\frac{1}{2}$ of the glass, while as concerns the great red wines, the volume would have not to exceed $\frac{1}{4}$ or $\frac{1}{3}$ of the glass.

The *flûte* should be filled almost completely ($\frac{4}{5}$ of the glass) to let the *perlage* develop the bubbles of carbon dioxide which are going up concentrating all the flavors 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

2. Brief History of the Glass

The origins of the glass are dated back to 4.000 years ago, when in the Middle East people were using pearls made of opaque and colored glass. Previously, the containers used to drink were much more primitive such as bull horns or shells used during the Greek period. Since then, the way to arrive at the actual form has passed through important phases in Egypt, where the glass was really appreciated, and during the Roman Empire, where the techniques of producing glass, learnt by Syrian people, were still further perfected.

The turning point was determined by the discover of the instrument to blow the glass and starting from the Middle Age, the Venetian artisans produced and exported their own product all over Europe.

In the XVIII century, the crystal was invented in England and subsequently between the XIX and XX centuries, *Art Nouveau* and Liberty created glasses of incomparable beauty.



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THE LABEL

1. The Label

The label is the identity card of a wine, the document which certifies the legal requirements for commercialization.

The first important labels were created by champagne producers – the first ones were written by hand and made by *Moët&Chandon* shortly before 1750 – and very soon they were launched also in Germany and in the region of Porto wines.

As from 1798, the lithography press was invented, and the printed labels were spread quickly all over Europe.

The first example of back label appeared at the beginning of the XIX century when Earl *Giulio della Cremosina* applied a little rectangle of paper on the back of his bottle of *Nebbiolo*. This back label reported the year of the harvest and the bottling, and a little description of the enological techniques used in that time.

Nowadays, wineries tend to use very simple labels (monochromatic and basic graphic elements) but capable of catching the client attention. Even it is possible to find the so-called worldwide known wines – *Dom Perignon*, *Krug*, *Château Margaux*, and much more – without the back label.



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