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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 problem, the bottle should be changed, apologizing to the client.



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The Sommelier is taking out of the wine-basket the bottle, supporting it at the base and keeping an inclined position. The wine is slowly decanted into the decanter; the movement must be interrupted when the sediment is on the point of arriving at the neck of the bottle.

Once finished the wine decanting, the Sommelier must verify the clearness of the wine in the decanter; later a little quantity of wine will be poured into the glass of the client who has ordered the wine. If he does not make any objection, the Sommelier can carry on as usual.