



[guglielmo.rocchiccioli@gmail.com](mailto:guglielmo.rocchiccioli@gmail.com)

[www.sommeliERGuglielmoRocchiccioli.com/blog/](http://www.sommeliERGuglielmoRocchiccioli.com/blog/)

---

## **5. The Tasting Menu**

*The Tasting Menu is a further version of the traditional menu. In this case, the courses are numerous and allow to the customer to taste many specialities of the restaurant.*

*The Sommelier should make a study about the best wine-food combinations, trying to find wines to match to much more than one recipe just to reduce the number of the wines selected for this menu.*

*Generally, the Sommelier could choose 4-5 wines to the utmost, starting from the one to serve as aperitif and finishing with the wine for the dessert.*