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5. 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 are 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)*



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- *Red wines (medium aged)*
- *Red wines (mature and structured)*
- *Sparkling wines (sweet or demi-sec)*
- *Late harvest wines*
- *Sweet wines*