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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 Millesimé*
- *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) does he prefer, 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.