



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

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

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## **7. Sommelier in the wine-bar**

*In a wine-bar, people are tasting wines in an informal environment and this fact permits to the Sommelier a much more relaxed and confidential contact with the clients. In this background, the attitude and the requirements are different compared to a high-level restaurant.*

*In a restaurant a wine could be, sometimes, a pretext to combine with food, whereas in a wine-bar is the opposite: a simple gastronomic suggestion like fingers food is the opportunity to taste wine.*

*The Sommelier, who is working in a wine-bar, should be professionally competent, but in the same time he can be more cheerful and available, much more direct to suggest the clients and also much quicker with the wine service.*