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## **7. The wines trolley**

*The by-the-glass wine service could be a nice way to promote the tasting of various wines to match to every recipe, when the number of the guests at the table does not allow to ask for much more than one bottle of wine. In this manner, it is possible to put up for sale bottles of quality wine but not very known.*

*The proposal of the wines trolley should take in consideration at least 12 distinct typologies of wine:*

- *for the aperitif – 2 sparkling wines (Champenoise and Charmat)*
- *2 white wines – one fresh and young and one aged in barrels*
- *1 rose wine – fresh, young and tasty*
- *2 red wines – one fresh and young and one aged in barrels*



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- *2 sweet wines – white late harvest and red late harvest*
- *3 special wines – one Sherry, one Oporto and one Madeira*

*Once more time, it is really important the professional competence of the Sommelier in managing the rotation of the bottles in order to avoid to keep some bottles open too much time.*