



[ORCODE WEB](#)

Sommelier Exam example certification

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1. Sparkling wines are served at 8-10 ° C (To vary the docezza)
2. Phylloxera affects the root of the European vine
3. Flavones are polyphenols found mainly in red grapes (white wines?)
4. The fermentation temperature of vinification with maceration is 18-20 ° C (not about 30 ° C)
5. Malolactic fermentation is ???? above all in the production of white wines (red wines)
6. Carbonic maceration is carried out to obtain Charmat method sparkling wines (????)
7. The effervescence accentuates the sensation of acidity and pseudocalor
8. The sweetness of the food is combined by agreement
9. The tonicity represents one of the four basic flavors (tactile)
10. Distillation is a CHEMICAL process that allows to separate the components of a mixture with different boiling point (biochemical)
11. Grappa is a distillate of grape must (grape seed)
12. A balanced wine is always harmonious
13. The oxidation phase of wine aging takes place in wooden barrels
14. Marsala is a liqueur wine
15. Primary and secondary aromas are characteristic of young wines
16. Tannins are polyphenols mainly present in the acacia pulp (peel and raspi)
17. The Montepulciano d'Abruzzo Colline Termane is a DOCG
18. Aromatic wines are obtained with overripening of white grapes
19. The labels of all wines must show the year of production
20. The bottle of wine is served to the right of the guest