

Entertaining FAQ's

What kind of wine do I need for my party?

Though there are classic pairing suggestions, give your guests a range to choose from to accommodate personal preferences. Offer both red and white wines, keeping your menu choices in mind when selecting a style. A white or sparkling wine always makes a nice aperitif to start the festivities!

How much wine will I need?

Each 750 ml bottle contains approximately five standard glasses. Depending on the length of your gathering, 1-2 750ml bottles per every two guests should suffice.

What kind of glasses should I use?

Don't let the wide range of glassware available overwhelm you!

A simple rule of thumb is to select stemware with a bowl large enough to swirl your wine (the air will release the full aromas), slightly larger for reds than whites. However, all-purpose glasses will suffice. Make sure your glasses are free from odors such as detergent and chlorine. Fill glasses slightly less than halfway so your guests can swirl comfortably.

What is the correct serving temperature for wine?

Whites: 55°– 60° F (chill in the fridge for 2 hours)

Reds: 62°– 67° F (a "cool" room temperature - 30 minutes in the fridge will do the trick)

Remember, serving your wine too cold or too warm can mute the aromas and flavors!

Serving order?

If you plan to serve several different types of wine, keep the following rules in mind:

- White before red
- Light bodied before full bodied
- Dry before sweet
- Simple before complex
- Youngest before oldest



How would you know if wine is spoiled?

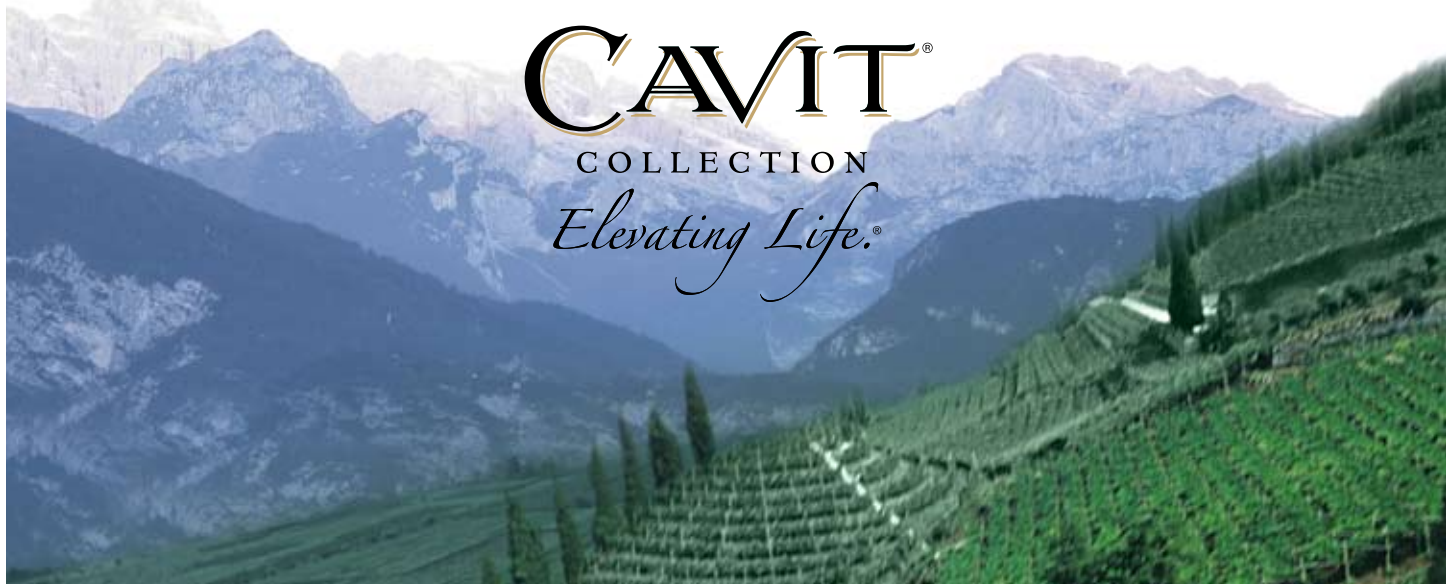
Your nose will usually tell you if there is a problem with the wine. A damp, musty smell or a rotten egg odor that does not dissipate within a few minutes after opening is not a good sign—the bottle should be discarded.

Re-corked and stored in the refrigerator, wine can keep for several days. Remove red wine about an hour before serving to bring it to the correct temperature. *Use your leftover wine as an ingredient in cooking!*

Try a cheese course before or instead of dessert!

Allow cheese to warm to room temperature before serving—about an hour out of the fridge should do. Nuts (almonds, walnuts and pecans), fresh or dried fruit, crackers and whole grain breads make great accompaniments.

- Mild cheeses are best with fruity red wines
- Goat cheese is best with dry white wine
- Hard cheeses are good with full-bodied reds
- Pungent cheeses are best with sweet wines
- Creamy cheese such as brie are versatile and go with many different styles of wine.



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