



RULES FOR BOTTLED WINES

The wine is a delicate product that "lives" and comes to maturity. So it deserves care and love together with a basic knowledge for an ideal preservation as well as for a regular advancement of quality and consequently for a greater tasty delectation. These 10 advices will be very useful for the bottling wine.

1. Keep the bottles away from the bright light, especially the sunlight.
2. Keep the bottles away of the heating apparatus (electric stoves, calorifiers etc.)
3. Hold the bottles recumbent -the cork to be dabbled - so that the air can't get in the bottle.
4. Don't cause vibrations to the bottles.
5. Don't open immediately the bottles that have "tired" from movements. Assured that the bottles have "rested" at least for 3 days before opening.
6. Serve out the wine in thin glasses, which don't reduce the clarity and have no effect at the temperature.
7. Serve out the wine at the appropriate temperature: white wines must be served iced, rose cool or iced and the red wines at a room temperature (15° C - 18° C).
8. The old wines that have sediments must be decanted in order to demarcate the wine.
9. Don't forget that all the wines don't ageing at the same way. The white and the rose wines ageing earlier than red so must be drinking first.
10. Give to that unique natural product the same love that gives to it, the people who make it.