

## Sommelier Questions

Name four grapes authorised for Cava production.

- **Parellada**
- **Macabeo**
- **Xarel-lo**
- **Chardonnay**
- **Subirat Parent (Malvasia)**
- Pinot Noir
- Monastrell
- Garnacha Tinta
- Trepat (Trepat may only be used for rosé)

What are the permitted training methods in Champagne?

- Chablis
- Cordon de Royat
- Vallée de la Marne (allowed for Meunier only)
- Guyot (simple or double)

Name four regions of Galicia.

- Monterrei
- Rias Baixas
- Ribeira Sacra
- Ribeiro
- Valdeorras

What is the minimum amount of time NV and Vintage Champagne has to spend elevage after Tirage?

- 15 months
- 36 months

What region forms a house shoes shape around Priorat?

- Montsant

Name three AOPs of the Jura.

- Cotes du Jura
- Macvin du Jura
- Cremant du Jura
- Arbois
- Chateau-Chalon
- L'Etoile

What is Gutedel also called in Alsace?

- Chasselas

Name three white grapes of Soave?

- Garganega
- Trebbiano di Soave
- Chardonnay

What do the following terms mean?

- Recioto – A type of Italian sweet wine made from passito grapes
- Spumante – Italian sparkling wine
- Amarone – Italian red wine made from appassimento grapes
- Ripasso – When regular Valpolicella is passed over Amarone must.
- Stagafassli - Valtellina Superiore wines are labeled as Stagafassli if bottled in the neighboring territory of Switzerland
- Millesimato - Vintage
- Frizzante – Half sparkling
- DOCG – The top level in the Italian wine legal system