WINE SERVICE (ЯК ПОДАВАТИ ВИНО)

Бєлова П.С., гр. ГРС-31

Науковий керівник – канд. філол. наук, доц. **Удовенко І.В.** Харківський державний університет харчування та торгівлі

Вино — це один з найулюбленіших і найшляхетніших напоїв в усьому світі. З чого виробляється вино? Як його класифікують? Як подають вино в ресторані? При якій температурі і в якій посуді його подають? Вино — це алкогольний напій, одержуваний повним або частковим спиртовим бродінням виноградного або плодово-ягідного соку. Червоні сорти натурального вина, на думку лікарів, володіють иілюшими властиво стями.

Wine is an alcoholic beverage made from fermented grapes or other fruits. The natural chemical balance of grapes lets them ferment without the addition of sugars, acids, enzymes, water, or other nutrients.

Wines made from fruits besides grapes are usually named after the fruit from which they are produced (for example, pomegranate wine, apple wine and elderberry wine) and are generically called fruit wine. The term "wine" can also refer to starch-fermented or fortified beverages having higher alcohol content, such as barley wine or sake.

All wines can be organized into five fundamental groups. Within each group there are hundreds of different grape varieties and also different winemaking styles. It's red wine, white wine, rosé wine, sparkling wine, fortified wine. Wine glasses must be plain and transparent, so that you can appreciate the wine's color, and made of glass or crystal.

While pouring the wine observe the following rules:

- 1. Pour the wine gently without making contact between the mouth of the bottle and the rim of the glass.
- 2. Only three-fourth of the glass should be fill an ice bucket to the right of the host and cover the mouth of the bottle with a clean napkin.

In the case of red wine, place it straight on the table with a napkin folded around or in a red wine basket. Refill the glasses as and when they become empty.

Many people believe that drinking red wine in small quantities is overall good for body and can increase lifespan in humans. One common example which is often given are the French people, a lot of them smoke and eat fatty food still they live longer and have a lower rates of heart disease - it is believed that it is because of red wine, garlic and olive oil.