

## **Task: Free pouring of wine**

**Objective:** Learn to pour wine professionally, stylishly, and neatly.

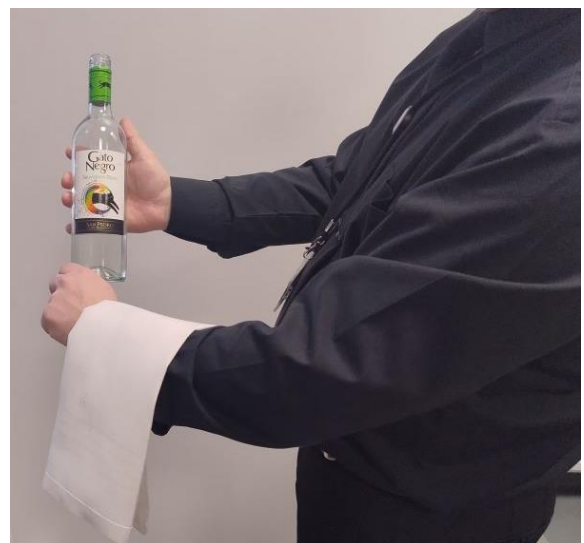
**Purpose:**

- Master pouring an exact amount of wine (12 cl) without measuring.
- Practice the correct pouring technique, considering the bottle's position and ensuring the label is visible to the customer.
- Learn to avoid spilling when pouring wine for customers.

**Task:**

**Preparation:** Measure 12 cl of water into a sample wine glass. Have a cloth ready for pouring.

**Use the images below to assist with your practice.**



**Practice:** Practice pouring 12 cl of water from a wine bottle to the "customers" at the table. Pour the drink from the right side of the customer. The "customers" are your fellow students.



**Pouring Technique:**

- Keep the label facing the customer.
- Do not touch the glass with the bottle neck while pouring.
- Pause the pour briefly before lifting the bottle and turn the bottle during lifting to prevent drips.
- Try holding the bottle both by the base and by the side to see which grip suits you better.