Giuseppe Sommelier Exam Questions (Somm 1 & Somm 2)

Somm 1 – Service & Storage

Ideal storage temperature for wine?
A) 5°C
B) 0°C
C) 12-14°C (55°F)
D) 22°C
Answer: C – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 1 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Viognier
B) Pinot Gris
C) Chardonnay
D) Sauvignon Blanc
Answer: C – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 1 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Tannin
B) Color
C) Acidity
D) Alcohol
Answer: C – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 1 – Service & Storage

Champagne should be served at?
A) 7°C (45°F)
B) 16°C
C) 20°C
D) 10°C
Answer: A – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 1 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Acidity
B) Tannin
C) Alcohol
D) Color
Answer: A – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 1 – Tasting & Sensory

A 'tannic' wine feels?
A) Acidic
B) Sweet
C) Drying on gums
D) Oily
Answer: C – Drying on gums is correct because it best represents the topic of tasting & sensory.

Somm 1 – Service & Storage

Champagne should be served at?
A) 16°C
B) 20°C
C) 10°C
D) 7°C (45°F)
Answer: D – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 1 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Skins
B) Dead yeast cells
C) Pips
D) Stems
Answer: B – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 1 – Sparkling & Fortified

Port wine originates from?
A) Portugal
B) France
C) Spain
D) Italy
Answer: A – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Food Pairing

Roast lamb pairs best with?
A) Moscato
B) Bordeaux blend
C) Pinot Grigio
D) Sancerre
Answer: B – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 1 – Tasting & Sensory

Legs on glass show?

A) Tannin
B) Alcohol/sugar content
C) Acidity
D) Color
Answer: B – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 1 – Tasting & Sensory

High acidity gives?
A) Freshness and crispness
B) Bitterness
C) Sweetness
D) Softness
Answer: A – Freshness and crispness is correct because it best represents the topic of tasting & sensory.

Somm 1 – Wine Law & Labels

Grand Cru in Burgundy means?
A) Entry level
B) Top vineyard classification
C) Village wine
D) Regional blend
Answer: B – Top vineyard classification is correct because it best represents the topic of wine law & labels.

Somm 1 – Tasting & Sensory

Legs on glass show?
A) Acidity
B) Alcohol/sugar content
C) Tannin
D) Color
Answer: B – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 1 – Service & Storage

Champagne should be served at?
A) 10°C
B) 7°C (45°F)
C) 16°C
D) 20°C
Answer: B – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 1 – Service & Storage

Ideal storage temperature for wine?
A) 12-14°C (55°F)
B) 5°C

C) 0°C
D) 22°C
Answer: A – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 1 – Tasting & Sensory

High acidity gives?
A) Softness
B) Sweetness
C) Freshness and crispness
D) Bitterness
Answer: C – Freshness and crispness is correct because it best represents the topic of tasting & sensory.

Somm 1 – Tasting & Sensory

A 'tannic' wine feels?
A) Oily
B) Sweet
C) Acidic
D) Drying on gums
Answer: D – Drying on gums is correct because it best represents the topic of tasting & sensory.

Somm 1 – Food Pairing

Oysters call for?
A) Cabernet
B) Syrah
C) Amarone
D) Champagne or Muscadet
Answer: D – Champagne or Muscadet is correct because it best represents the topic of food pairing.

Somm 1 – Sparkling & Fortified

Champagne gets bubbles from?
A) Secondary fermentation
B) Yeast addition only
C) Still fermentation
D) CO2 injection
Answer: A – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Sparkling & Fortified

Port wine originates from?
A) France
B) Spain
C) Portugal

D) Italy
Answer: C – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Dolcetto
B) Nebbiolo
C) Sangiovese
D) Barbera
Answer: C – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 1 – Service & Storage

Champagne should be served at?
A) 10°C
B) 16°C
C) 20°C
D) 7°C (45°F)
Answer: D – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 1 – Food Pairing

Roast lamb pairs best with?
A) Moscato
B) Sancerre
C) Bordeaux blend
D) Pinot Grigio
Answer: C – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 1 – Winemaking & Aging

Oak aging adds what flavors?
A) Citrus
B) Apple
C) Grass
D) Vanilla and spice
Answer: D – Vanilla and spice is correct because it best represents the topic of winemaking & aging.

Somm 1 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Tannin
B) Acidity
C) Alcohol
D) Color
Answer: B – Acidity is correct because it best represents the topic of winemaking & aging.

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Somm 1 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Sauvignon Blanc
B) Pinot Gris
C) Viognier
D) Chardonnay
Answer: D – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 1 – Wine Law & Labels

DOCG stands for?
A) Denominazione Classica
B) Origine Controllata Garantita
C) Origine Protetta
D) Denominazione di Origine Controllata e Garantita
Answer: D – Denominazione di Origine Controllata e Garantita is correct because it best represents the topic of wine law & labels.

Somm 1 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Acidity
B) Color
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C) Pinot Grigio
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Somm 1 – Winemaking & Aging

'Sur lie' aging means aging on?

A) Skins
B) Dead yeast cells
C) Pips
D) Stems
Answer: B – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 1 – Food Pairing

Oysters call for?
A) Amarone
B) Cabernet
C) Champagne or Muscadet
D) Syrah
Answer: C – Champagne or Muscadet is correct because it best represents the topic of food pairing.

Somm 1 – Food Pairing

Roast lamb pairs best with?
A) Pinot Grigio
B) Moscato
C) Bordeaux blend
D) Sancerre
Answer: C – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 1 – Sparkling & Fortified

Champagne gets bubbles from?
A) Still fermentation
B) CO2 injection
C) Yeast addition only
D) Secondary fermentation
Answer: D – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Dolcetto
B) Barbera
C) Sangiovese
D) Nebbiolo
Answer: C – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 1 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Dead yeast cells
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Answer: A – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 1 – Sparkling & Fortified

Port wine originates from?
A) France
B) Spain
C) Italy
D) Portugal
Answer: D – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Service & Storage

Champagne should be served at?
A) 20°C
B) 10°C
C) 16°C
D) 7°C (45°F)
Answer: D – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 1 – Tasting & Sensory

A 'tannic' wine feels?
A) Drying on gums
B) Oily
C) Acidic
D) Sweet
Answer: A – Drying on gums is correct because it best represents the topic of tasting & sensory.

Somm 1 – Regions & Appellations

Barolo DOCG is from which Italian region?
A) Piedmont
B) Tuscany
C) Veneto
D) Lombardy
Answer: A – Piedmont is correct because it best represents the topic of regions & appellations.

Somm 1 – Wine Law & Labels

DOCG stands for?
A) Origine Controllata Garantita
B) Denominazione di Origine Controllata e Garantita
C) Denominazione Classica
D) Origine Protetta
Answer: B – Denominazione di Origine Controllata e Garantita is correct because it best represents the topic of wine law & labels.

Somm 1 – Tasting & Sensory

Legs on glass show?
A) Color
B) Acidity
C) Alcohol/sugar content
D) Tannin
Answer: C – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 1 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Skins
B) Dead yeast cells
C) Stems
D) Pips
Answer: B – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 1 – Regions & Appellations

In which country is Rioja located?
A) Portugal
B) Spain
C) Italy
D) France
Answer: B – Spain is correct because it best represents the topic of regions & appellations.

Somm 1 – Sparkling & Fortified

Port wine originates from?
A) France
B) Portugal
C) Italy
D) Spain
Answer: B – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Regions & Appellations

In which country is Rioja located?
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Somm 1 – Wine Law & Labels

DOCG stands for?

A) Denominazione Classica
B) Origine Protetta
C) Origine Controllata Garantita
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Somm 1 – Tasting & Sensory

High acidity gives?
A) Freshness and crispness
B) Sweetness
C) Bitterness
D) Softness
Answer: A – Freshness and crispness is correct because it best represents the topic of tasting & sensory.

Somm 1 – Regions & Appellations

In which country is Rioja located?
A) Italy
B) Spain
C) Portugal
D) France
Answer: B – Spain is correct because it best represents the topic of regions & appellations.

Somm 1 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Dead yeast cells
B) Pips
C) Stems
D) Skins
Answer: A – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 1 – Food Pairing

Oysters call for?
A) Cabernet
B) Champagne or Muscadet
C) Amarone
D) Syrah
Answer: B – Champagne or Muscadet is correct because it best represents the topic of food pairing.

Somm 1 – Sparkling & Fortified

Sherry is fortified with?
A) Whiskey
B) Vodka

C) Brandy
D) Rum
Answer: C – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Service & Storage

Ideal storage temperature for wine?
A) 0°C
B) 5°C
C) 12-14°C (55°F)
D) 22°C
Answer: C – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 1 – Wine Law & Labels

Grand Cru in Burgundy means?
A) Top vineyard classification
B) Regional blend
C) Village wine
D) Entry level
Answer: A – Top vineyard classification is correct because it best represents the topic of wine law & labels.

Somm 1 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Sangiovese
B) Dolcetto
C) Nebbiolo
D) Barbera
Answer: A – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 1 – Sparkling & Fortified

Champagne gets bubbles from?
A) Still fermentation
B) CO2 injection
C) Yeast addition only
D) Secondary fermentation
Answer: D – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Service & Storage

Champagne should be served at?
A) 7°C (45°F)
B) 20°C
C) 16°C

D) 10°C
Answer: A – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 1 – Grapes & Styles

A bold, tannic red from Argentina is likely made from?
A) Malbec
B) Cabernet Franc
C) Tempranillo
D) Syrah
Answer: A – Malbec is correct because it best represents the topic of grapes & styles.

Somm 1 – Service & Storage

Ideal storage temperature for wine?
A) 22°C
B) 0°C
C) 5°C
D) 12-14°C (55°F)
Answer: D – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 1 – Food Pairing

Roast lamb pairs best with?
A) Pinot Grigio
B) Moscato
C) Bordeaux blend
D) Sancerre
Answer: C – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 1 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Pips
B) Stems
C) Skins
D) Dead yeast cells
Answer: D – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 1 – Tasting & Sensory

A 'tannic' wine feels?
A) Drying on gums
B) Acidic
C) Oily
D) Sweet
Answer: A – Drying on gums is correct because it best represents the topic of tasting & sensory.

Somm 1 – Sparkling & Fortified

Port wine originates from?
A) Spain
B) France
C) Portugal
D) Italy
Answer: C – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Sparkling & Fortified

Champagne gets bubbles from?
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Somm 1 – Tasting & Sensory

High acidity gives?
A) Freshness and crispness
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C) Softness
D) Sweetness
Answer: A – Freshness and crispness is correct because it best represents the topic of tasting & sensory.

Somm 1 – Service & Storage

When decanting an old wine, the goal is?
A) Remove sediment
B) Add bubbles
C) Add oxygen
D) Warm wine
Answer: A – Remove sediment is correct because it best represents the topic of service & storage.

Somm 1 – Sparkling & Fortified

Sherry is fortified with?
A) Brandy
B) Vodka
C) Whiskey
D) Rum
Answer: A – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Food Pairing

Roast lamb pairs best with?

A) Sancerre
B) Bordeaux blend
C) Moscato
D) Pinot Grigio
Answer: B – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 1 – Winemaking & Aging

Oak aging adds what flavors?
A) Grass
B) Vanilla and spice
C) Citrus
D) Apple
Answer: B – Vanilla and spice is correct because it best represents the topic of winemaking & aging.

Somm 1 – Tasting & Sensory

A 'tannic' wine feels?
A) Sweet
B) Drying on gums
C) Acidic
D) Oily
Answer: B – Drying on gums is correct because it best represents the topic of tasting & sensory.

Somm 1 – Service & Storage

Champagne should be served at?
A) 16°C
B) 7°C (45°F)
C) 10°C
D) 20°C
Answer: B – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 1 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Acidity
B) Color
C) Alcohol
D) Tannin
Answer: A – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 1 – Service & Storage

When decanting an old wine, the goal is?
A) Add oxygen
B) Warm wine
C) Add bubbles
D) Remove sediment

Answer: D – Remove sediment is correct because it best represents the topic of service & storage.

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Oak aging adds what flavors?
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Ideal storage temperature for wine?
A) 5°C
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C) 12-14°C (55°F)
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Answer: C – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 1 – Sparkling & Fortified

Sherry is fortified with?
A) Vodka
B) Whiskey
C) Brandy
D) Rum
Answer: C – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Wine Law & Labels

DOCG stands for?
A) Origine Controllata Garantita
B) Origine Protetta
C) Denominazione di Origine Controllata e Garantita
D) Denominazione Classica
Answer: C – Denominazione di Origine Controllata e Garantita is correct because it best represents the topic of wine law & labels.

Somm 1 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Sauvignon Blanc
B) Viognier
C) Chardonnay
D) Pinot Gris
Answer: C – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 1 – Grapes & Styles

A bold, tannic red from Argentina is likely made from?
A) Tempranillo
B) Malbec
C) Syrah
D) Cabernet Franc
Answer: B – Malbec is correct because it best represents the topic of grapes & styles.

Somm 1 – Sparkling & Fortified

Champagne gets bubbles from?
A) Yeast addition only
B) Secondary fermentation
C) Still fermentation
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Answer: B – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Barbera
B) Nebbiolo
C) Dolcetto
D) Sangiovese
Answer: D – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 1 – Food Pairing

Spicy Thai curry pairs well with?
A) Barbera
B) Cabernet Sauvignon
C) Malbec
D) Off-dry Riesling
Answer: D – Off-dry Riesling is correct because it best represents the topic of food pairing.

Somm 1 – Food Pairing

Oysters call for?

A) Amarone
B) Champagne or Muscadet
C) Syrah
D) Cabernet
Answer: B – Champagne or Muscadet is correct because it best represents the topic of food pairing.

Somm 1 – Food Pairing

Roast lamb pairs best with?
A) Pinot Grigio
B) Sancerre
C) Bordeaux blend
D) Moscato
Answer: C – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 1 – Regions & Appellations

In which country is Rioja located?
A) France
B) Italy
C) Portugal
D) Spain
Answer: D – Spain is correct because it best represents the topic of regions & appellations.

Somm 1 – Sparkling & Fortified

Port wine originates from?
A) Portugal
B) Spain
C) France
D) Italy
Answer: A – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 1 – Tasting & Sensory

High acidity gives?
A) Sweetness
B) Bitterness
C) Freshness and crispness
D) Softness
Answer: C – Freshness and crispness is correct because it best represents the topic of tasting & sensory.

Somm 1 – Regions & Appellations

Napa Valley is best known for which grape?
A) Merlot
B) Pinot Noir
C) Zinfandel

D) Cabernet Sauvignon
Answer: D – Cabernet Sauvignon is correct because it best represents the topic of regions & appellations.

Somm 1 – Food Pairing

Roast lamb pairs best with?
A) Sancerre
B) Moscato
C) Bordeaux blend
D) Pinot Grigio
Answer: C – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 1 – Tasting & Sensory

A 'tannic' wine feels?
A) Sweet
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D) Drying on gums
Answer: D – Drying on gums is correct because it best represents the topic of tasting & sensory.

Somm 1 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Viognier
B) Pinot Gris
C) Chardonnay
D) Sauvignon Blanc
Answer: C – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 1 – Tasting & Sensory

Legs on glass show?
A) Color
B) Acidity
C) Alcohol/sugar content
D) Tannin
Answer: C – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 1 – Wine Law & Labels

'Estate Bottled' means?
A) Organic only
B) Bulk blend
C) Grown and bottled on property
D) Imported

Answer: C – Grown and bottled on property is correct because it best represents the topic of wine law & labels.

Somm 1 – Service & Storage

Ideal storage temperature for wine?
A) 12-14°C (55°F)
B) 22°C
C) 0°C
D) 5°C
Answer: A – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 1 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Chardonnay
B) Pinot Gris
C) Viognier
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Answer: A – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 1 – Winemaking & Aging

Oak aging adds what flavors?
A) Citrus
B) Grass
C) Vanilla and spice
D) Apple
Answer: C – Vanilla and spice is correct because it best represents the topic of winemaking & aging.

Somm 1 – Food Pairing

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Somm 1 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Color
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Answer: B – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 2 – Winemaking & Aging

Oak aging adds what flavors?
A) Vanilla and spice
B) Apple
C) Grass
D) Citrus
Answer: A – Vanilla and spice is correct because it best represents the topic of winemaking & aging.

Somm 2 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Nebbiolo
B) Sangiovese
C) Barbera
D) Dolcetto
Answer: B – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 2 – Sparkling & Fortified

Sherry is fortified with?
A) Rum
B) Vodka
C) Whiskey
D) Brandy
Answer: D – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Wine Law & Labels

Grand Cru in Burgundy means?
A) Top vineyard classification
B) Regional blend
C) Village wine
D) Entry level
Answer: A – Top vineyard classification is correct because it best represents the topic of wine law & labels.

Somm 2 – Sparkling & Fortified

Sherry is fortified with?
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Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?

A) CO2 injection
B) Yeast addition only
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Answer: C – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
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B) Chardonnay
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D) Sauvignon Blanc
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D) Sangiovese
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C) Imported
D) Bulk blend
Answer: B – Grown and bottled on property is correct because it best represents the topic of wine law & labels.

Somm 2 – Service & Storage

When decanting an old wine, the goal is?
A) Remove sediment
B) Add bubbles
C) Add oxygen
D) Warm wine
Answer: A – Remove sediment is correct because it best represents the topic of service & storage.

Somm 2 – Food Pairing

Spicy Thai curry pairs well with?
A) Barbera
B) Malbec
C) Off-dry Riesling
D) Cabernet Sauvignon
Answer: C – Off-dry Riesling is correct because it best represents the topic of food pairing.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) Still fermentation
B) CO2 injection
C) Secondary fermentation
D) Yeast addition only
Answer: C – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Food Pairing

Spicy Thai curry pairs well with?
A) Malbec
B) Cabernet Sauvignon
C) Off-dry Riesling
D) Barbera
Answer: C – Off-dry Riesling is correct because it best represents the topic of food pairing.

Somm 2 – Food Pairing

Spicy Thai curry pairs well with?
A) Barbera
B) Off-dry Riesling

C) Malbec
D) Cabernet Sauvignon
Answer: B – Off-dry Riesling is correct because it best represents the topic of food pairing.

Somm 2 – Sparkling & Fortified

Port wine originates from?
A) France
B) Italy
C) Portugal
D) Spain
Answer: C – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Food Pairing

Oysters call for?
A) Champagne or Muscadet
B) Syrah
C) Amarone
D) Cabernet
Answer: A – Champagne or Muscadet is correct because it best represents the topic of food pairing.

Somm 2 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Acidity
B) Tannin
C) Alcohol
D) Color
Answer: A – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 2 – Tasting & Sensory

Legs on glass show?
A) Acidity
B) Tannin
C) Alcohol/sugar content
D) Color
Answer: C – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 2 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Barbera
B) Nebbiolo
C) Sangiovese
D) Dolcetto
Answer: C – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 2 – Food Pairing

Roast lamb pairs best with?
A) Sancerre
B) Pinot Grigio
C) Moscato
D) Bordeaux blend
Answer: D – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 2 – Service & Storage

Champagne should be served at?
A) 16°C
B) 20°C
C) 10°C
D) 7°C (45°F)
Answer: D – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 2 – Tasting & Sensory

A 'tannic' wine feels?
A) Oily
B) Acidic
C) Drying on gums
D) Sweet
Answer: C – Drying on gums is correct because it best represents the topic of tasting & sensory.

Somm 2 – Wine Law & Labels

DOCG stands for?
A) Denominazione Classica
B) Denominazione di Origine Controllata e Garantita
C) Origine Protetta
D) Origine Controllata Garantita
Answer: B – Denominazione di Origine Controllata e Garantita is correct because it best represents the topic of wine law & labels.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) Secondary fermentation
B) Yeast addition only
C) Still fermentation
D) CO2 injection
Answer: A – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Sparkling & Fortified

Port wine originates from?
A) Portugal
B) Italy
C) Spain
D) France
Answer: A – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Regions & Appellations

Napa Valley is best known for which grape?
A) Cabernet Sauvignon
B) Merlot
C) Pinot Noir
D) Zinfandel
Answer: A – Cabernet Sauvignon is correct because it best represents the topic of regions & appellations.

Somm 2 – Food Pairing

Roast lamb pairs best with?
A) Moscato
B) Pinot Grigio
C) Sancerre
D) Bordeaux blend
Answer: D – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 2 – Service & Storage

When decanting an old wine, the goal is?
A) Warm wine
B) Remove sediment
C) Add bubbles
D) Add oxygen
Answer: B – Remove sediment is correct because it best represents the topic of service & storage.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) Still fermentation
B) CO2 injection
C) Secondary fermentation
D) Yeast addition only
Answer: C – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?

A) Pinot Gris
B) Viognier
C) Chardonnay
D) Sauvignon Blanc
Answer: C – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 2 – Tasting & Sensory

High acidity gives?
A) Freshness and crispness
B) Softness
C) Bitterness
D) Sweetness
Answer: A – Freshness and crispness is correct because it best represents the topic of tasting & sensory.

Somm 2 – Food Pairing

Roast lamb pairs best with?
A) Pinot Grigio
B) Sancerre
C) Moscato
D) Bordeaux blend
Answer: D – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 2 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Chardonnay
B) Pinot Gris
C) Viognier
D) Sauvignon Blanc
Answer: A – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 2 – Service & Storage

Champagne should be served at?
A) 7°C (45°F)
B) 16°C
C) 20°C
D) 10°C
Answer: A – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 2 – Service & Storage

Ideal storage temperature for wine?
A) 5°C
B) 12-14°C (55°F)
C) 0°C

D) 22°C
Answer: B – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 2 – Food Pairing

Spicy Thai curry pairs well with?
A) Off-dry Riesling
B) Malbec
C) Cabernet Sauvignon
D) Barbera
Answer: A – Off-dry Riesling is correct because it best represents the topic of food pairing.

Somm 2 – Winemaking & Aging

Oak aging adds what flavors?
A) Citrus
B) Grass
C) Apple
D) Vanilla and spice
Answer: D – Vanilla and spice is correct because it best represents the topic of winemaking & aging.

Somm 2 – Food Pairing

Spicy Thai curry pairs well with?
A) Malbec
B) Off-dry Riesling
C) Cabernet Sauvignon
D) Barbera
Answer: B – Off-dry Riesling is correct because it best represents the topic of food pairing.

Somm 2 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Nebbiolo
B) Sangiovese
C) Dolcetto
D) Barbera
Answer: B – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 2 – Service & Storage

When decanting an old wine, the goal is?
A) Add oxygen
B) Remove sediment
C) Add bubbles
D) Warm wine
Answer: B – Remove sediment is correct because it best represents the topic of service & storage.

Somm 2 – Food Pairing

Oysters call for?
A) Champagne or Muscadet
B) Cabernet
C) Amarone
D) Syrah
Answer: A – Champagne or Muscadet is correct because it best represents the topic of food pairing.

Somm 2 – Tasting & Sensory

Legs on glass show?
A) Alcohol/sugar content
B) Tannin
C) Color
D) Acidity
Answer: A – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 2 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Barbera
B) Sangiovese
C) Dolcetto
D) Nebbiolo
Answer: B – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 2 – Tasting & Sensory

Legs on glass show?
A) Color
B) Alcohol/sugar content
C) Tannin
D) Acidity
Answer: B – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 2 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Stems
B) Dead yeast cells
C) Pips
D) Skins
Answer: B – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 2 – Regions & Appellations

Barolo DOCG is from which Italian region?
A) Veneto
B) Tuscany

C) Lombardy
D) Piedmont
Answer: D – Piedmont is correct because it best represents the topic of regions & appellations.

Somm 2 – Regions & Appellations

Napa Valley is best known for which grape?
A) Merlot
B) Pinot Noir
C) Cabernet Sauvignon
D) Zinfandel
Answer: C – Cabernet Sauvignon is correct because it best represents the topic of regions & appellations.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) CO2 injection
B) Yeast addition only
C) Still fermentation
D) Secondary fermentation
Answer: D – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) Still fermentation
B) Secondary fermentation
C) Yeast addition only
D) CO2 injection
Answer: B – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Wine Law & Labels

Grand Cru in Burgundy means?
A) Regional blend
B) Top vineyard classification
C) Entry level
D) Village wine
Answer: B – Top vineyard classification is correct because it best represents the topic of wine law & labels.

Somm 2 – Winemaking & Aging

'Sur lie' aging means aging on?

A) Stems
B) Pips
C) Skins
D) Dead yeast cells
Answer: D – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 2 – Wine Law & Labels

DOCG stands for?
A) Denominazione di Origine Controllata e Garantita
B) Denominazione Classica
C) Origine Controllata Garantita
D) Origine Protetta
Answer: A – Denominazione di Origine Controllata e Garantita is correct because it best represents the topic of wine law & labels.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) Yeast addition only
B) Still fermentation
C) Secondary fermentation
D) CO2 injection
Answer: C – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Color
B) Acidity
C) Tannin
D) Alcohol
Answer: B – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 2 – Service & Storage

Ideal storage temperature for wine?
A) 0°C
B) 22°C
C) 12-14°C (55°F)
D) 5°C
Answer: C – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 2 – Regions & Appellations

Napa Valley is best known for which grape?
A) Cabernet Sauvignon
B) Pinot Noir

C) Zinfandel
D) Merlot
Answer: A – Cabernet Sauvignon is correct because it best represents the topic of regions & appellations.

Somm 2 – Wine Law & Labels

DOCG stands for?
A) Denominazione di Origine Controllata e Garantita
B) Origine Protetta
C) Origine Controllata Garantita
D) Denominazione Classica
Answer: A – Denominazione di Origine Controllata e Garantita is correct because it best represents the topic of wine law & labels.

Somm 2 – Tasting & Sensory

Legs on glass show?
A) Alcohol/sugar content
B) Tannin
C) Acidity
D) Color
Answer: A – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 2 – Grapes & Styles

A bold, tannic red from Argentina is likely made from?
A) Syrah
B) Cabernet Franc
C) Tempranillo
D) Malbec
Answer: D – Malbec is correct because it best represents the topic of grapes & styles.

Somm 2 – Service & Storage

Ideal storage temperature for wine?
A) 22°C
B) 12-14°C (55°F)
C) 5°C
D) 0°C
Answer: B – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 2 – Sparkling & Fortified

Sherry is fortified with?
A) Rum
B) Whiskey
C) Brandy

D) Vodka
Answer: C – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Service & Storage

When decanting an old wine, the goal is?
A) Warm wine
B) Add oxygen
C) Add bubbles
D) Remove sediment
Answer: D – Remove sediment is correct because it best represents the topic of service & storage.

Somm 2 – Service & Storage

Ideal storage temperature for wine?
A) 12-14°C (55°F)
B) 22°C
C) 0°C
D) 5°C
Answer: A – 12-14°C (55°F) is correct because it best represents the topic of service & storage.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) Secondary fermentation
B) Yeast addition only
C) CO2 injection
D) Still fermentation
Answer: A – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Food Pairing

Roast lamb pairs best with?
A) Pinot Grigio
B) Sancerre
C) Moscato
D) Bordeaux blend
Answer: D – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 2 – Sparkling & Fortified

Sherry is fortified with?
A) Rum
B) Whiskey
C) Vodka
D) Brandy
Answer: D – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Wine Law & Labels

'Estate Bottled' means?
A) Imported
B) Organic only
C) Bulk blend
D) Grown and bottled on property
Answer: D – Grown and bottled on property is correct because it best represents the topic of wine law & labels.

Somm 2 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Skins
B) Pips
C) Dead yeast cells
D) Stems
Answer: C – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 2 – Service & Storage

When decanting an old wine, the goal is?
A) Remove sediment
B) Add oxygen
C) Add bubbles
D) Warm wine
Answer: A – Remove sediment is correct because it best represents the topic of service & storage.

Somm 2 – Regions & Appellations

Barolo DOCG is from which Italian region?
A) Tuscany
B) Piedmont
C) Lombardy
D) Veneto
Answer: B – Piedmont is correct because it best represents the topic of regions & appellations.

Somm 2 – Regions & Appellations

In which country is Rioja located?
A) France
B) Portugal
C) Spain
D) Italy
Answer: C – Spain is correct because it best represents the topic of regions & appellations.

Somm 2 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Tannin
B) Alcohol
C) Color
D) Acidity
Answer: D – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 2 – Service & Storage

When decanting an old wine, the goal is?
A) Add bubbles
B) Warm wine
C) Add oxygen
D) Remove sediment
Answer: D – Remove sediment is correct because it best represents the topic of service & storage.

Somm 2 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Chardonnay
B) Sauvignon Blanc
C) Pinot Gris
D) Viognier
Answer: A – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 2 – Sparkling & Fortified

Sherry is fortified with?
A) Vodka
B) Rum
C) Whiskey
D) Brandy
Answer: D – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Tasting & Sensory

Legs on glass show?
A) Alcohol/sugar content
B) Color
C) Acidity
D) Tannin
Answer: A – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 2 – Sparkling & Fortified

Port wine originates from?
A) France
B) Italy
C) Portugal

D) Spain
Answer: C – Portugal is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Barbera
B) Dolcetto
C) Nebbiolo
D) Sangiovese
Answer: D – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 2 – Regions & Appellations

Napa Valley is best known for which grape?
A) Pinot Noir
B) Cabernet Sauvignon
C) Merlot
D) Zinfandel
Answer: B – Cabernet Sauvignon is correct because it best represents the topic of regions & appellations.

Somm 2 – Regions & Appellations

In which country is Rioja located?
A) Spain
B) Italy
C) France
D) Portugal
Answer: A – Spain is correct because it best represents the topic of regions & appellations.

Somm 2 – Food Pairing

Roast lamb pairs best with?
A) Moscato
B) Sancerre
C) Pinot Grigio
D) Bordeaux blend
Answer: D – Bordeaux blend is correct because it best represents the topic of food pairing.

Somm 2 – Sparkling & Fortified

Champagne gets bubbles from?
A) Still fermentation
B) Secondary fermentation
C) CO2 injection
D) Yeast addition only

Answer: B – Secondary fermentation is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Regions & Appellations

Barolo DOCG is from which Italian region?
A) Piedmont
B) Veneto
C) Tuscany
D) Lombardy
Answer: A – Piedmont is correct because it best represents the topic of regions & appellations.

Somm 2 – Tasting & Sensory

Legs on glass show?
A) Tannin
B) Color
C) Alcohol/sugar content
D) Acidity
Answer: C – Alcohol/sugar content is correct because it best represents the topic of tasting & sensory.

Somm 2 – Tasting & Sensory

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Somm 2 – Sparkling & Fortified

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Somm 2 – Winemaking & Aging

Malolactic fermentation mainly affects what?
A) Alcohol
B) Color
C) Acidity
D) Tannin
Answer: C – Acidity is correct because it best represents the topic of winemaking & aging.

Somm 2 – Grapes & Styles

When someone calls a wine 'buttery', which grape might it be?
A) Viognier
B) Chardonnay
C) Sauvignon Blanc
D) Pinot Gris
Answer: B – Chardonnay is correct because it best represents the topic of grapes & styles.

Somm 2 – Tasting & Sensory

High acidity gives?
A) Softness
B) Sweetness
C) Bitterness
D) Freshness and crispness
Answer: D – Freshness and crispness is correct because it best represents the topic of tasting & sensory.

Somm 2 – Grapes & Styles

Which grape is the backbone of Chianti?
A) Dolcetto
B) Sangiovese
C) Nebbiolo
D) Barbera
Answer: B – Sangiovese is correct because it best represents the topic of grapes & styles.

Somm 2 – Regions & Appellations

In which country is Rioja located?
A) Spain
B) France
C) Portugal
D) Italy
Answer: A – Spain is correct because it best represents the topic of regions & appellations.

Somm 2 – Service & Storage

Champagne should be served at?
A) 7°C (45°F)
B) 10°C
C) 16°C
D) 20°C
Answer: A – 7°C (45°F) is correct because it best represents the topic of service & storage.

Somm 2 – Regions & Appellations

Napa Valley is best known for which grape?

A) Merlot
B) Zinfandel
C) Cabernet Sauvignon
D) Pinot Noir
Answer: C – Cabernet Sauvignon is correct because it best represents the topic of regions & appellations.

Somm 2 – Winemaking & Aging

'Sur lie' aging means aging on?
A) Pips
B) Stems
C) Skins
D) Dead yeast cells
Answer: D – Dead yeast cells is correct because it best represents the topic of winemaking & aging.

Somm 2 – Tasting & Sensory

High acidity gives?
A) Sweetness
B) Bitterness
C) Softness
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Somm 2 – Grapes & Styles

A bold, tannic red from Argentina is likely made from?
A) Tempranillo
B) Cabernet Franc
C) Syrah
D) Malbec
Answer: D – Malbec is correct because it best represents the topic of grapes & styles.

Somm 2 – Sparkling & Fortified

Sherry is fortified with?
A) Vodka
B) Whiskey
C) Brandy
D) Rum
Answer: C – Brandy is correct because it best represents the topic of sparkling & fortified.

Somm 2 – Tasting & Sensory

A 'tannic' wine feels?
A) Oily
B) Acidic

C) Drying on gums
D) Sweet
Answer: C – Drying on gums is correct because it best represents the topic of tasting & sensory.