

LONG LIVE WINE.

THE GUIDE DEDICATED TO THE
PASSION AND PRESERVATION OF
WINE.



NEVADA 



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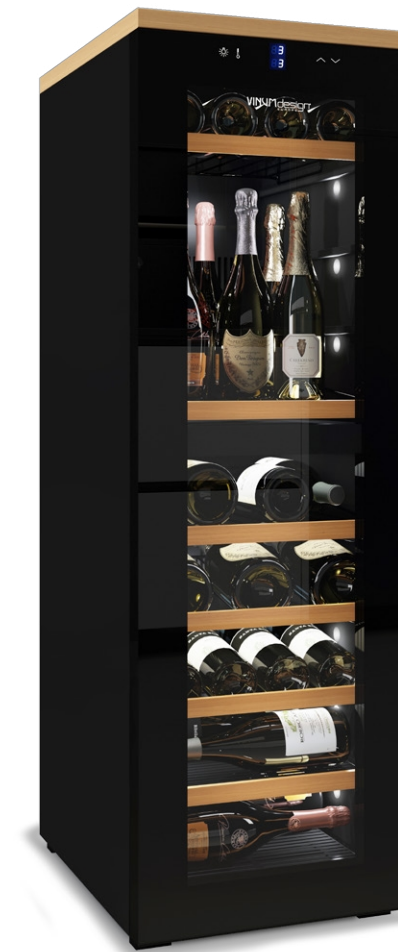
If you are someone who appreciates wine, you will know that proper storage is the best way to respect all the commitment, passion and effort that goes into every bottle.

By storing wine correctly, you will allow it to mature, evolve and improve over time.

Otherwise, you could cause it to deteriorate, to the point where it may no longer be drinkable.



HOW (AND WHERE) TO STORE.



When you are talking of proper storage, two aspects must be considered above all else two aspects: location and temperature.

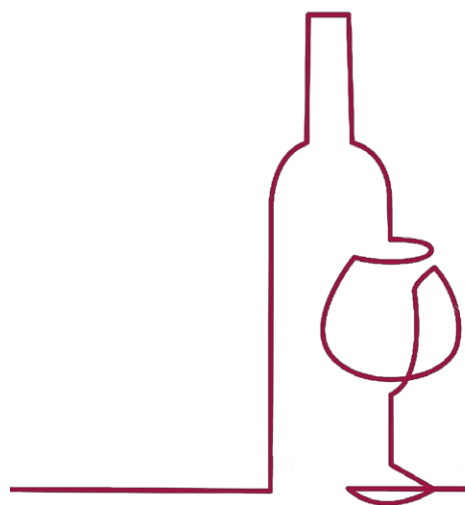
In particular, you must pay attention to:

- TEMPERATURE
- TEMPERATURE CHANGES
- DIRECT LIGHT
- HUMIDITY

Selected Product



I ADVANTAGES OF THE WINE COOLER.



The ideal place to store your wines is a wine cooler, preferably with dual temperature.

A wine cooler allows you to store different types of wine at the right temperature, maintaining the right level of humidity and protecting the bottles from direct sunlight or lamps.

By the way, do you know at what temperatures different types of wine should be stored?

Red wines and red dessert wines at a temperature of 15 °C.

White wines, sparkling wines, rosé wines and white sweet wines at a temperature of 10 °C.

As you can see, wines different prefer different temperatures:
hence the importance of the dual temperature option.

WHAT IF YOU DON'T HAVE A WINE COOLER?

The absence of a wine cellar does not preclude the possibility of storing your bottles and enjoying them at their best.

However, you will need to choose the right environment and take a few simple precautions. Let's see what they are.

1. Use wooden or metal shelving:
Remember that the closer you get to the ceiling, the warmer the air becomes, so place red wines higher up and white and sparkling wines lower down.
2. Avoid lights that are always on and direct sunlight.
3. Circulate the air from time to time.
4. Do not place substances (detergents, paints) or strong-smelling foods (cold cuts, cheese) near wine that is resting:
the cork is like a "sponge" that absorbs every odour and releases it into the wine.
5. Store bottles horizontally:
this way, the liquid remains in contact with the cork, keeping it moist and preventing oxygen from entering the bottle.
6. Keep humidity at around 70% and an average temperature of 10-15°C: don't worry if you exceed this by a few degrees, the important thing is to avoid sudden changes from 5 to 25°C between day and night or between summer and winter.

THE CAP: ONE STAGE IMPORTANT.

You have probably found yourself once opened a bottle and said 'it tastes corked'.

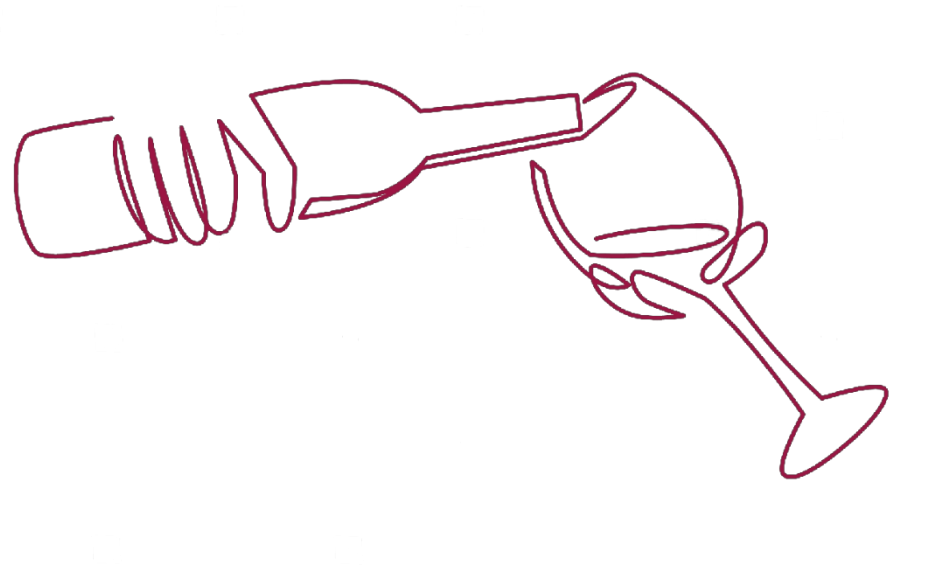
Cork taint is not caused by poor storage of the wine, but by a fungus already present on the cork oak.

If, when smelling the cork, you notice an unpleasant odour, such as mould or wet rags, it is very likely that the wine is defective and should be discarded.

In this case, the wine will have deteriorated even without coming into contact with the cork. To be sure, pour a sip and smell it.

NEVADA





FROM STORAGE TO TASTING.

The purpose of proper wine storage is, of course, to be able to taste it at its best.

To allow a bottle to truly express its full potential, simply follow a few simple tips.

SERVING TEMPERATURE STORAGE TEMPERATURE

The temperature at which a wine should be served to fully appreciate it does not always coincide with the temperature at which it should be stored.

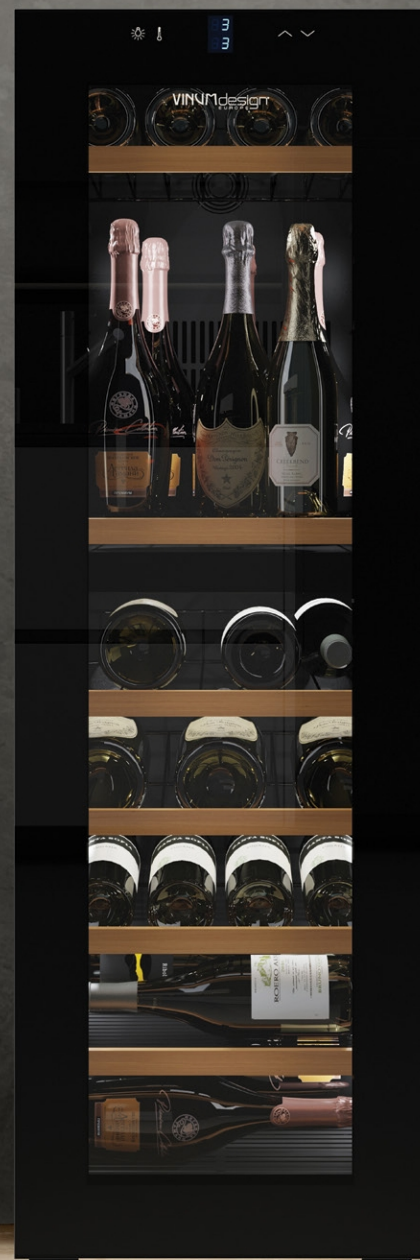
The right serving temperature allows the wine to express itself best both on the nose and in the mouth.

A high temperature emphasises the alcoholic component of the wine on the nose and the softness on the palate (alcohol, sugar and body).

A low temperature dampens or cancels out the aromas on the nose, while accentuating the harshness on the palate (acidity, sapidity, tannins and bubbles, when present).

Here are the temperatures at which different types of wine should be served to enhance their organoleptic properties:

- 16–18 °C Structured reds (e.g. Barolo and Brunello)
- 14 - 16 °C Medium-bodied reds
- 12 - 14 °C Light reds (e.g. Lambrusco) and sweet reds, full-bodied whites, full-bodied rosés, aged Metodo Classico sparkling wines (e.g. Champagne or Franciacorta millesimati)
- 10-12 °C Medium-bodied whites, white sweet wines and light rosés
- 8 - 10 °C Young whites, basic Metodo Classico sparkling wines (e.g. Champagne or Franciacorta sans année)
- 6-8 °C Charmat method sparkling wines and sweet white wines (e.g. Prosecco, Asti)



SERVING: FIRST...



Need to chill a bottle quickly?

Never put it in the freezer, especially if it is a sparkling wine: the perlage would be irreparably ruined!

Pour 500 ml of water, 500 g of ice and 100 g of coarse salt into a bucket and immerse the bottle: it will cool down in no time!

If you have a little more time to cool a wine before serving, you can put it in the refrigerator for a short time.

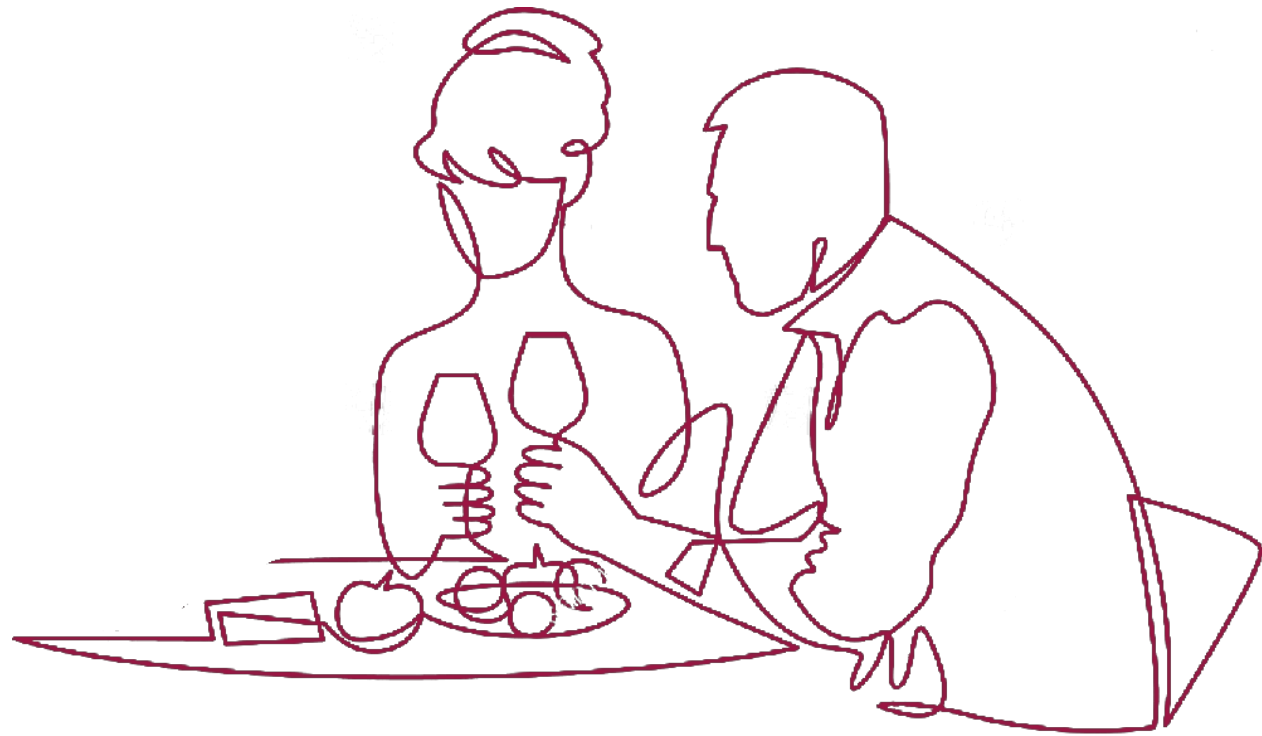
SERVING: ... DURING...



A glacette or a ice bucket will help you keep the temperature of the wine during lunch, dinner or tasting.

It is better to start with a wine that is cooler rather than warmer: the wine will tend to warm up on its own over time, until it reaches the optimum temperature.

SERVING:...AND AFTER.

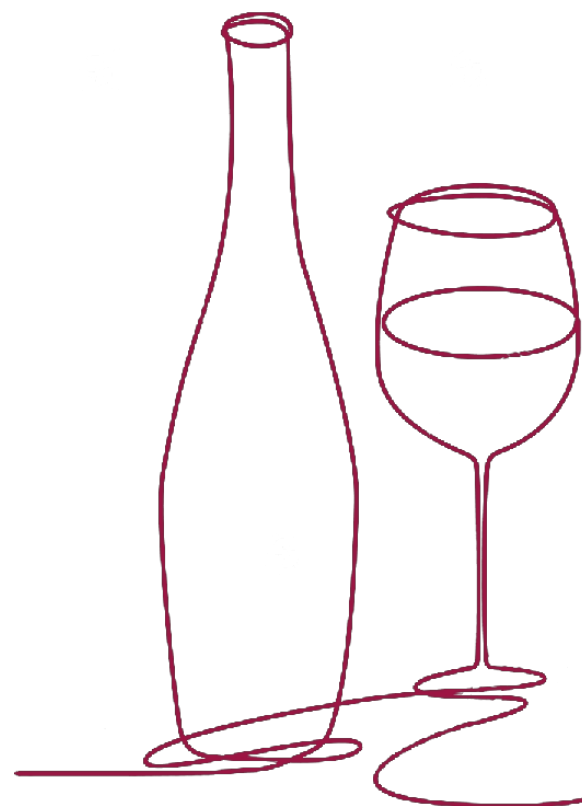


If you have any unfinished bottles left over, close them with a stopper that does not let air in and put white and sparkling wines in the refrigerator.

Red wines can be stored at room temperature in a suitable place.

However, it is advisable to finish the bottles within a few days.





WHICH CAME FIRST, THE GLASS OR THE BOTTLE?

The glass consists of the bowl, the stem and the foot.

The stem is long to allow you to swirl the wine without difficulty and to keep your hand away from the bowl: this prevents you from warming the wine inside and ensures that any aromas on your fingers do not affect the tasting.

The glass should never be held by the bowl: the correct grip is by the stem or even the foot.

A GOOD CONNOISSEUR KNOWS THE RIGHT GLASS.

The choice of glass is a key element of any tasting (but also of simply drinking wine).

Each type of wine requires the right glass.

The difference lies in the bowl of the glass and its rim.

The wider the bowl, the greater the oxygenation of the wine and the greater the aromatic expression. This is why very wide glasses, known as balloon glasses, are used for full-bodied red wines.

The narrower the bowl, the more the aromas will be conveyed to the nose. This leads to a preference for long, narrow flutes for sparkling wines.

To sum up:

- The more structured the wine, the wider the bowl and rim of the glass should be.
 - The lighter and more delicate the wine, the narrower the bowl and rim should be.
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SWIRLING



Swirl the glass to oxygenate
the wine
and release
its
aromas.

Oxygenation brings out the deeper
aromas, known as 'tertiary' aromas,
but volatilises the lighter or 'varietal'
aromas (flowers, fruits).

This is why if you swirl too much, you
risk 'impoverishing' the wine you are
tasting.

The ideal is to smell the wine as soon
as it is poured into the glass to
perceive the primary aromas, and only
then swirl the wine in the glass.

WILL IT BE GOOD?



If you want to assess whether or not there are any faults in a wine, pour a small amount into the glass, then:

- smell it without swirling the glass
- swirl the glass and smell the wine again
- taste the wine

If the wine has no negative characteristics, it is 'fine' and you can proceed to pour it.





THE ART OF PAIRING.

Pairing wine and food is a complex process influenced by numerous factors, from which can lead to very different results.

A pairing can be considered correct when food and wine do not clash in terms of taste and flavour.

A pairing can be said to be perfect when food and wine evolve together in flavour, generating a "third taste" capable of evoking an emotion.

IMPORTANT DISH, IMPORTANT WINE.

This is the basic rule of every pairing.

The dish and wine must be of equal importance.

As a general rule, an important dish will be best paired with an important wine, and a delicate dish will be better paired with a delicate wine.

THERE IS ALWAYS A BUT.

You may encounter exceptions and specific cases.

If you are serving several different wines, consider this scale:

- **Alcohol:** start with the wines with the lowest alcohol content and move on to those with the highest.
- **Age:** start with the youngest wines and move on to the oldest ones.
- **Sweetness:** serve wines in order of residual sugar, from the driest to the sweetest.
- **Structure:** serve wines in order of structure (and serving temperature): from the lightest to the most structured.

AHITSAFE.



A good general rule of thumb for the order of service for wine types is this:

- sparkling wines before white wines,
- white wines before rosé wines,
- rosés before reds,
- red wines before dessert wines (or, in any case, before desserts).

Finally, if you don't want to take any risks or leap in the dark, you can follow the rule of the territory: typical cuisine of an area paired with a wine from the same origin.

By doing so, you can benefit from centuries of experience and experimentation!



WE HAVE REACHED THE END.

Perhaps you already knew many of the things you have read, perhaps not, perhaps some of them surprised you.

The important thing is that your relationship with wine continues to mature and improve over time, just like a good bottle.

And on that note, always remember that the best bottle is the one you're happy to open.

CHEERS!

THE BEST EQUIPMENT FOR WINE MANAGEMENT.

The Sommelier:
Fabrizio De Simone,
vintage 1989, Milano IGT.

Fisar Sommelier ranked among the three best
sommeliers in Italy in 2019.

<https://fabriziodesimone.it/>

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