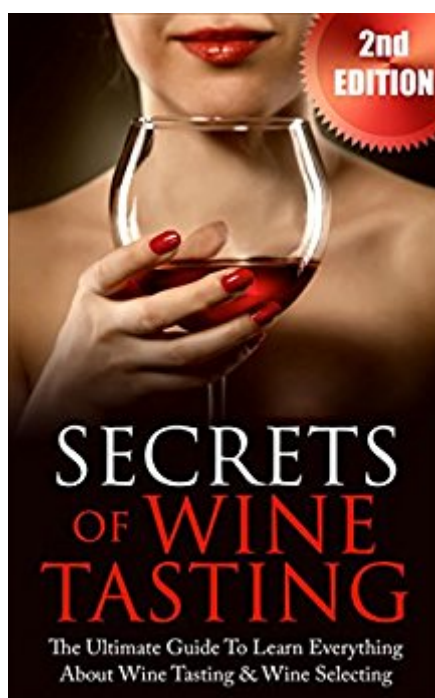


The book was found

Wine Tasting: Secrets Of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education)



Synopsis

Discover Right Now How To Taste And Select Wine Like An Expert
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Would you like to be an expert in Wine Tasting? You're about to discover the magical world of wine. You will have the opportunity to discover inside information about the world of wine tasting. Based on the information presented in this book, you will soon become a wine expert, being able to recommend the finest wines to others. And you will be able to choose the perfect wine for every occasion.
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Wine assessment procedure
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Pairing the right wine with the right food
Rules about choosing a particular wine for a dinner menu
Wine flavors and aromas
Grape and wine varieties from all over the world
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Tags: Food Pairing, Wine Serving, Red Wine, White Wine, Beer Brewing, Alcoholics, Alcoholism

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Customer Reviews

Very good book on the subject of wine tasting. As someone who loves to try different types of wine this was a good read. The book covers the basics of wine tasting and how it involves the senses of sight, smell, and taste. I was a bit surprised to learn that an experienced wine taster can actually tell the age of a wine simply by its color and smell! My favorite part was the section that talked about the connection with food and wines and gives some great suggestions on what wines go with different kinds of food, such as sea foods, beef and even casseroles. I would say this book is a good fit for anyone curious or interested in learning more about the subject.

I've always wondered what makes wine tasting enjoyable and exciting. It wasn't until I read this book that I realized what the hype is all about. This book gave me an overview about wine tasting and what makes it so special. There was also a chapter talking about wine assessment. Aside from that I got some details about varieties of grapes used for wine making as well as wine varieties, too. The last chapter would be helpful especially for those who would like to give wine tasting a try. The book is too short though. Other than that, I think it is okay.

If you want to know everything about tasting and assessing wine, pairing wine with food, or the differences in the varieties of grapes and wines, then this book is perfect for you. The author goes into complete detail of tasting and assessing wines, explaining how to look at, smell, and taste wine with an easy to follow assessment procedure. In my opinion, the most helpful information in this book is how to pair wine with food. I've always heard that a dish could be good or bad depending on the wine you have with the food. The author explains very well how to pair the right wine with your food and rules for choosing wine for your dinner menu. It's nice to finally know what order to serve wine (like white before red and dry before sweet) and I also never knew to make sure to use wine from the same country or region throughout the entire menu.

So being a wine connoisseur myself, I drink, read, compare and over all love wine. My favorite is Pinotage, for lots of reasons - a proudly South African cultivar that was created by Abraham Izak Perold in 1925. As the book describes all the different types of wines and what food pairing goes well with so elegantly, I have to say that Pinotage was truly missed. Regardless a very insight book

on wine and most things associated with it.

This short book takes you through the ins and outs of wine- how to taste it, pair it with food, the different types, and choosing it for a specific occasion. While we all know that wine is a must in Europe, it is slowly gaining its popularity in the US, and this book makes it a perfect fit for people who want to learn more. A short read, but text heavy (not much on bullet points here, I'm afraid), and would be better accompanied with photos, it is a good value for the price you paid for.

Secrets of Wine Tasting by David Dolore is one remarkable read. Readers will be thrust into a world of where wine is like an art form. By reading this informative and well written book, readers can learn the inside trades to wine making and much more. Did you know that by using only three senses such as sight, smell, and taste that you can determine things about the wine? I thought it was whether it tastes good or not but wine is much more than just tasting. We use it for other things as well as drinking. Do you know which wine is to be paired correctly with which kind of food and to which occasion? I definitely didn't know these things until after reading this intriguing world of wine. A perfect read for anyone whether you make wine, or interested in making or just want to spice up your knowledge this is a great book to read. I highly recommend this to readers worldwide. Overall, I rate Secrets of Wine Tasting a five out of five stars.

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