



## **Better Rentals**

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## **Wine Tips**

- Wine is best stored at temperatures between 50° - 60°F.
- Wine is best stored on its side, to keep the cork moist.
- Red wine should be served at room temperature.
- White and Sparkling wines should be chilled for several hours.
- A larger round shaped bowl on your stem is best for red and heavier wines.
- A taller, slim profile is best suited for white and lighter wines.
- Sparkling wines and champagnes are best served in taller, narrow flute stem.
- Make sure any wine glass you utilize is rinsed and dried with a clean cloth.
- Most wine glasses should be filled about 1/3 of the bowl.
- To keep from dripping when pouring, lift the bottle from the glass and turn slightly to the right as you pull away from the glass.
- It is best to serve white wines with light foods and red wines with full-bodied foods.
- Red and white wines, when recorked, can last in the refrigerator for 2-3 days.
- The average wine bottle (750ml) serves approximately 5 glasses of wine.