INTRODUCTORY SOMMELIER PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

VISIT US ONLINE FOR THE FULL VERSION STUDY GUIDE

https://introductorysommelier.examzify.com

Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright 1

Table of Contents 2

Introduction 3

How to Use This Guide 4

Questions 5

Answers 8

Explanations 10

Next Steps 15

SAMPLE

Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

SAMPLE

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

SAMPLE

Questions

SAMPLE

1. Prugnolo Gentile is a clone of which grape variety?

A. Sangiovese

B. Nebbiolo

C. Aglianico

D. Montepulciano

2. Which grape is considered a noble variety in Alsace?

A. Riesling

B. Chardonnay

C. Merlot

D. Pinot Noir

3. What is the purpose of swirling a glass of wine?

A. To chill the wine

B. To clear the glass

C. To volatize the esters, releasing aroma & flavor elements in the wine

D. To aerate the wine for faster oxidation

4. What is a Tete de Cuvee in Champagne?

A. A Champagne house's selected top bottling

B. A Champagne house's cheapest non-vintage cuvee

C. A blending of reserve wines from multiple regions

D. A limited-edition rosé produced annually

5. What are the three sub-regions of Rioja?

A. Rioja Alavesa, Rioja Baja, Rioja Alta

B. Rioja Superior, Rioja Central, Rioja Norte

C. Rioja Baja, Rioja Alta, Rioja Norte

D. Rioja Alavesa, Rioja Alta, Rioja Norte

6. Pouilly Fume is located in the Loire Valley and predominantly produces which grape variety?

A. Chardonnay

B. Pinot Noir

C. Sauvignon Blanc

D. Riesling

SAMPLE

7. What is a cultured yeast?

A. A wild yeast found on grape skins.

B. An inoculated yeast cultivated in a lab to produce a controlled fermentation.

C. A yeast used only in baking.

D. A yeast that ferments beer.

8. NOT a grape used in Cava?

A. Pinot Grigio

B. Parellada

C. Xarel-lo

D. Macabeo

9. Which method is the same as Methode Traditionelle up to disgorgement?

A. Transfer Method

B. Charmat/Tank Method

C. Traditional Method

D. Asti Method

10. Which climate description applies to Bordeaux?

A. Continental

B. Maritime

C. Mediterranean

D. Subtropical

SAMPLE

Answers

SAMPLE

1. A
2. A
3. C
4. A
5. A
6. C
7. B
8. A
9. A
10. B

SAMPLE

Explanations

SAMPLE

1. Prugnolo Gentile is a clone of which grape variety?

A. Sangiovese

B. Nebbiolo

C. Aglianico

D. Montepulciano

Prugnolo Gentile is a clone of Sangiovese. In Tuscany, growers selected a particular Sangiovese plant for its ripening and flavor characteristics and gave it the name Prugnolo Gentile, so genetically it is essentially the same variety as Sangiovese. This clone is especially associated with Vino Nobile di Montepulciano, contributing the red cherry flavors, bright acidity, and structure typical of that wine. The other grape names listed are distinct varieties, not clones of Sangiovese. Nebbiolo goes with Barolo/Barbaresco; Aglianico is a separate southern variety; Montepulciano is a different grape altogether, despite sharing a place-based name.

2. Which grape is considered a noble variety in Alsace?

A. Riesling

B. Chardonnay

C. Merlot

D. Pinot Noir

In Alsace, certain white grapes are prized for their ability to express the land with precision and age well, and Riesling is the standout among them. Riesling thrives in Alsace's cool climate and mineral-rich soils, which help it maintain bright, high acidity while developing complex, slatey, mineral notes as it ages. This combination—crisp structure, expressive terroir, and remarkable aging potential—defines why Riesling is considered the region's most prestigious and iconic grape. While Chardonnay, Merlot, and Pinot Noir are also grown there, they don't carry the same traditional association with Alsace's reputation for refined, long-lived white wines.

3. What is the purpose of swirling a glass of wine?

A. To chill the wine

B. To clear the glass

C. To volatize the esters, releasing aroma & flavor elements in the wine

D. To aerate the wine for faster oxidation

Swirling a glass wakes up the wine's aromas by moving the liquid and increasing its contact with air. This agitation lowers the pressure around volatile aroma compounds, like esters, so they evaporate more readily into the headspace. When you sniff, you're pulling those evaporated aromas into your nose, which makes the wine's bouquet—and the perceived flavors on the palate—more expressive. It isn't about chilling the wine, and while some oxygen exchange happens, the main point is releasing aroma and flavor elements rather than speeding oxidation.

SAMPLE

4. What is a Tete de Cuvee in Champagne?

A. A Champagne house's selected top bottling

B. A Champagne house's cheapest non-vintage cuvee

C. A blending of reserve wines from multiple regions

D. A limited-edition rosé produced annually

Tête de cuvée signifies the Champagne house's flagship, top-tier bottling. It's the standout wine the house crafts to showcase its best grapes, vineyard sites, and craftsmanship, often aged longer to build depth and complexity. This label marks prestige rather than value; it's typically more prestigious and pricier than everyday non-vintage cuvées. It isn't about being the cheapest option, nor a simple blend of reserve wines from various regions, and it isn't defined by being a rosé produced annually.

5. What are the three sub-regions of Rioja?

A. Rioja Alavesa, Rioja Baja, Rioja Alta

B. Rioja Superior, Rioja Central, Rioja Norte

C. Rioja Baja, Rioja Alta, Rioja Norte

D. Rioja Alavesa, Rioja Alta, Rioja Norte

In Rioja, the land is divided into three sub-regions to reflect distinct climates and soils that influence style and aging potential. Rioja Alavesa sits on the Basque side to the north, at higher elevation with cool nights and calcareous soils, giving wines with elegance and bright acidity. Rioja Alta covers the higher western areas around Haro and Laguardia, also cool and structured with good aging potential. Rioja Baja, in the southern Ebro plain, is warmer and drier, producing riper, fuller-bodied wines that mature more quickly and historically have been more fruit-forward; this sub-region is often referred to today as Rioja Oriental. So the three sub-regions are Rioja Alavesa, Rioja Alta, and Rioja Baja (often called Rioja Oriental).

6. Pouilly Fume is located in the Loire Valley and predominantly produces which grape variety?

A. Chardonnay

B. Pinot Noir

C. Sauvignon Blanc

D. Riesling

Pouilly-Fumé is known for Sauvignon Blanc, a white grape that thrives in the cool Loire climate. The wines from this area are typically dry, high in acidity, with citrus and herbal notes, plus a distinctive smoky, flinty character from the local soils. That smoky mineral profile is even reflected in the name "fumé." Among the options, Sauvignon Blanc is the grape that defines Pouilly-Fumé; Chardonnay, Riesling, and Pinot Noir are associated with other regions or styles and don't capture the region's tradition.

SAMPLE

7. What is a cultured yeast?

A. A wild yeast found on grape skins.

B. An inoculated yeast cultivated in a lab to produce a controlled fermentation.

C. A yeast used only in baking.

D. A yeast that ferments beer.

In winemaking, a cultured yeast is an inoculated yeast that has been selected and grown in controlled conditions to carry out the fermentation in a predictable, controlled way. This is done so fermentation proceeds at a desired rate, with specific temperatures and flavor development, and to reduce the chance of problems from wild yeast doing unpredictable work. Wild yeast on grape skins can initiate fermentation, but it's variable and harder to manage. A yeast used only in baking describes a different usage context, not the wine-focused idea of controlled fermentation. A yeast that ferments beer refers to beer production, not the specific concept of a lab-cultured inoculant for wine.

8. NOT a grape used in Cava?

A. Pinot Grigio

B. Parellada

C. Xarel-lo

D. Macabeo

Pinot Grigio is not a grape used in Cava. Cava relies on three traditional white grapes—Xarel-lo, Macabeo (Viura), and Parellada—as the backbone of most blends. These varieties are grown in Catalonia and give the crisp acidity, citrus notes, and balanced structure typical of Cava. While winemakers sometimes add other varieties such as Chardonnay or even Pinot Noir in certain blends, Pinot Grigio is not part of the standard Cava grape set. The other grapes listed are indeed associated with Cava: Xarel-lo provides acidity and body, Macabeo adds fruit and finesse, and Parellada lightens the blend.

9. Which method is the same as Methode Traditionelle up to disgorgement?

A. Transfer Method

B. Charmat/Tank Method

C. Traditional Method

D. Asti Method

The idea being tested is which sparkling-wine method shares the same process as Methode Traditionelle up to the point of disgorgement. Both Methode Traditionelle and the Transfer Method start with secondary fermentation in the bottle to create the lees, followed by aging on those lees and the same approach to collecting them. The key difference shows after that stage: in Methode Traditionelle, disgorgement occurs in the bottle and the wine is then dosed and bottled; in the Transfer Method, after aging, the wine is disgorged into a tank and then dosed and bottled. So, up to the moment of disgorgement, the two methods are the same, which is why the Transfer Method aligns with Methode Traditionelle through that stage. The other methods diverge earlier in how fermentation or handling is done (in tanks from the start, or in a way that preserves sweetness), so they don't match up to disgorgement.

SAMPLE

10. Which climate description applies to Bordeaux?

A. Continental

B. Maritime

C. Mediterranean

D. Subtropical

Proximity to the Atlantic shapes Bordeaux's weather, giving it an oceanic, or maritime, climate. This means the area experiences mild winters and cool to warm summers with relatively small temperature swings from season to season. Rainfall tends to be distributed fairly evenly throughout the year, with no long, dry summer spells, and the ocean winds bring humidity that helps steady grape ripening and protect against extreme heat. The other descriptions don't fit Bordeaux as well. A continental climate would bring larger temperature differences between seasons—with hotter summers and colder winters—and less influence from the sea. A Mediterranean climate features hot, dry summers and wetter winters, which Bordeaux does not typically exhibit. A subtropical climate would imply consistently very warm, humid conditions that aren't characteristic of this region. So, Bordeaux's Atlantic influence makes a maritime climate the best description.

SAMPLE

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

https://introductorysommelier.examzify.com

We wish you the very best on your exam journey. You've got this!

SAMPLE