STUDY SELECTION OF WINES IN THE MENU STRUCTURE

STUDIU PRIVIND ALEGEREA VINURILOR IN STRUCTURA UNUI MENIU

LUMINIŢA PÎRVULESCU[1], T. IANCU[1], IASMINA IOSIM[1], IULIANA MERCE[1], CLAUDIA SÎRBULESCU[1]

[1] Banat's University of Agricultural Sciences and Veterinary Medicine Timişoara, Agricultural Management Faculty, Timisoara, Romania; pirvulescu_l@yahoo.com

Abstract: *Of all the drinks in the world the wine has the best quality to associate with food. They appear as an adjunct to gastronomy, can not miss from any table they want to form a nice time .*
This paper presents the sorts of wines that are served during meals, arrangements for involving the food and wine with the order in which they drink. It must be said however that this problem can not establish rigid rules, there is no immutable code and that innovations are often welcome.

Key words: *wine, association, cuisine, cheese, cooking.*

INTRODUCTION

Most wines are produced to accompany the dishes, but there are rules to this effect to be associated with success. Choosing wine is best done in accordance with the menu structure.

The range and quality of wines from a particular region have evolved to fill the kitchen in your area. For a perfect combination necessary to be considered the basic elements of taste, the wine and the food, the principle of balance, so that none of them will dominate the other.

A perfect harmony between cuisine and the chosen wines give rise to unusual, unexpected, but pleasant taste sensations. Those certain principles of dishes and wines association allow enhancement of the quality of their valences.

MATERIALS AND METHODS

This paper makes a study of rules and recommendations on the structure of a joint culinary menu with wine.

Selection of wines requires mastery knowledge of the values they hold, not in general but in detail, the types, areas and years of production. Correct Knowledge of the favorable association performed on each type of

wine with meal, intended for consumption is a must.

The service itself begins with appetizers beverage that is consumed before a meal. Their purpose is to "open" appetite. The appetizers can be used as raw sparkling wines, dry white wine (Pinot, Traminer, Aligote) or semidry (Sauvignon), hardwood wine (sherry, vermouth, Madeira, bouquet Moldova), cocktails (mixed drinks) in the same wine . Serving appetizers will be accompanied by roasted nuts, pretzels, fruit, small sandwiches (canapes) with cheese, salami, meat.

Wine agrees with fish dishes, meat, poultry .Wine - cheese. is considered ideal combination. But wine is not associated well with different salads, especially the spicy and vinegar and also not in the chocolate. The next associations of food and wines are recommended.(Table 1).

Table1

Recommendations for culinary wine pairing

Meals	**Wines**	**Examples**
Soups	White, light and fruity	Alligote, Feteasca, Riesling, Muscat white
Crustaceans	Dry white, dry sparkling white	Chardonnay, Pinot Noir, Cricova
Snacks	Dry white, dry rose	Sauvignon, Pinot Gris
Starters	White dry, semidry rose, red light	Pinot Gris, Riesling, Pinot Noir
Fish	White dry, semidry, dry rose	Sauvignon, Feteasca white, Chardonnay
Liver	Soft white liqueur striking red bouquet	Auriu, Gratiesti, Cagor
White meat chicken	With tender red bouquet, white soft	Dionis, Cabernet, Noble red
Red Meat	Red full, generous bouquet striking, full rose	Romanesti, Pinot Noir
Game	Strong red	Cabernet, Ciumai, Borceag
Sweet dishes	Soft white liqueur, sweet natural, sparkling semidry	Traminer sweet, sweet Chardonnay, Cricova, etc..

Assortment of wines for the table will be chosen in such a way as to harmonize with dishes from the menu. To highlight the taste of dishes will be served flavored grapes with relatively weak aroma.

Some fine fish dishes (sturgeon or turbot) that characterize with refined taste will be served with white wine, slightly (Aligote, Riesling, White Feteasca etc.). If the taste of dishes is less pronounced (made from

boiled vegetables and cereals), or "masked", they are associated with the aroma of a wine (Pinot, Floreasca, Traminer, Sauvignon, flower vine, etc. Muscat Ottonel.).

Snacks can be served cold with strong wines: sherry, Portwein, Vermouth, Madeira, Marsala. A hot (julien chicken, mushrooms) and fish sauce is well associated with young and mature white wines, low alcohol and fresh. If fish snacks will take into account the fat content of these preparations, the latter being directly consistent with the degree of acidity of wine. Thus, for poorly prepared fish (cod, carp, bream) will be offered wines: Feteasca, Riesling, Aligote, White Peresecina, Dumbrava Cojusna, which is characterized by a fresh taste and aroma. Snacks of oily fish (salmon, sturgeon, eel, mackerel, anchovy) will be associated with wines that have a more pronounced acidity and high extract - White Forest, Tigheci, flower vines, Chardonnay.

Liquid preparations usually serve free drinks. Notwithstanding, some of them, concentrated and fat (fish soup, duck, etc.), cause thirst and can be associated with white wines, dry and light: White Telenesti, Pinot, Aligote of Hincesti, Aligote Siscani.

In preparations of fish in aspic semi dry white wines may be proposed: Riesling, Feteasca, Traminer, Izvoras, tear lives. Fried fish with garlic sauce served without wine.

With meat products red wines are generally recommended. White meat (veal, poultry) is associated with light red wines: Purcari Purple, Ruby Cricova, Carpineni Red, Red Hincesti Mugurel, Game, Merlot. Red meat (cattle, sheep, swine) is served with red wine, full, generous and strong: Purcari Black, Cabernet, Forest, Taraclia, Romanian. Preparations of hunting will be served with high quality dry red wine - Dionysus, Pinot Noir, Red Selective Cricova Cabernet Milestii Small - for the finest hunting birds (ducks, Great Bustards). If meat products are prepared with certain wines, provided the recipe, the preparation will be served with the same wine.

Kitchen to serve sweets, pastry, confectionery preparations recommended fragrant sparkling wines from grapes that have a higher sugar content at harvest. Not recommended wines to chocolate desserts and fruit salads.

When association food-wine is balanced, without a taste to be dominant characteristics of wine remain in principle unchanged. Here are some guidelines, useful in any "travel taste".

a). Sweet / spicy / protein preparations - light wines

Sweet foods, spicy and protein, less salt, give the wine texture stronger, more prominent. The wine will have an acidic and it has been aged in oak barrel, present and bitter tones. Red wines associated with such foods will be more tannic. Recommended wines for gourmet dishes sweet, spicy and protein are the easiest, dry, fresh.

White wines: Riesling, Gewurztraminer, Viognier, Sauvignon Blanc, Chardonnay. *Red wine*: Beaujolais Nouveau, Pinot Noir, Sangiovese, Merlot, Shiraz	*Dishes:* • Chinese food, oyster sauce, plum dishes, sauces bittersweet • pasta with tomato sauce, cream of mushroom • Thai food, Thai Chicken • Grilled chicken wings with sweet sauces, mozzarella cheese Brie, smoked cheese.

b). Protein preparations - fruitful wines

Association with food sprightly more acidic, more protein will fade characteristics wines, making them less obvious. Consumers will perceive less acidity and more fruitiness. This kind of preparations should be consumed wine fresher, more intense aroma, lighter (wine without the influence of wood), because they in turn have a higher acidity. Bitter foods, such as endive, arugula and smoked meats, may very well be associated with more intense wines yourself without the influence of baric.

White wines: Pinot Gris, sparkling wines, Riesling, Sauvignon Blanc, Viognier, Chardonnay *Red Wine*: Pinot Noir, Merlot, Sangiovese	*Dishes:* • salads bitter, astringent arugula, spinach, radishes • Oily fish: sardines, herring, anchovies, mackerel, salmon , caviar • clams, lobster, crab and shrimp with lemon • smoked fish: salmon, sturgeon, eel, Carp • oysters with vinegar, oil or cocktail sauce with artichokes and mushrooms • asparagus prosciutto with melon • Fresh goat cheese

c). Balanced meals with red and white wines

Balanced meals with red and white wines that are spicy dishes balanced with complex flavors develop salt and can be associated with a variety of wines. If one meal is sweeter or proteic, the addition of acid shades is a common practice in today's kitchens (tomato sauce plus wine or vinegar, smoked salmon or lemon juice is added). Dishes with moderate salt content can be associated with all wine.

White wines: Pinot Gris, Gewurztraminer, Riesling, Sauvignon Blanc, Chardonnay *Red Wine*: Pinot Noir, Merlot, Shiraz, Sangiovese, Cabernet Sauvignon	*Dishes:* • meats roasted, sauteed or grilled, chicken dishes, seafood dishes • pickled in salt: olives, capers, bacon, lemons in brine, feta cheese • more acidic sauces, white or red, based by: mustard, lemon, balsamic vinegar etc. • Beef or chicken with lemon and capers • soups, stews, stew • Cheddar cheese

d). Cheese with wine pairing

Cheese and wines have always been at the top cuisine, with many aspects in common:

- like wine, cheese is a fermentation product
- just like wine, cheese undergoes a maturation process until qualitative perfection
- the cheese is produced vast assortment, each carrying its own characteristics.

Cheese and wine pairing can be difficult. Some cheese flavor and aroma are so pronounced that even very strong red wines do not agree, and conversely, others are so fine that even the smallest wine acidity can affect the taste of cheese.

For a well-matured cheese will recommend a wine at its peak of maturity. It is also important to associate wine and cheese from the same region. Cheese containing more fat is associated with advanced wines with pronounced acidity.

The following table contains recommendations concerning the association of different types of cheese with wine.

Tabel 2

The association of cheese and wine

Type cheese	Type wines
Hard cheese (Swiss, Dutch, Ceddar)	Dry white wines and red dry
Mold cheeses (Camembert, Roquefort)	Red light and fruity red wine
Semi-hard cheese with pasta	Wines with bouquet, rose and red, dry white
Soft paste cheeses	Full bodied red wine
Processed cheese	Table wines
Fresh cheese	White and red wines, dry, light.

CONCLUSIONS

Designing a meal and beverage selection on this occasion is a true moment of creation. Successful choice of wines for the given menu, or some food to accompany a special wine gastronomic horizons open manifold.

Matching "weight" of wine with the culinary preparation is paramount. Thus, the game needs a wine full-bodied, powerful red wine is the right choice, but was more important than the color of his corpulence wine. Light white meat dishes or fish must be accompanied with delicate wines recommended as both the white and the red light.

The combination of sweet, acid and tannins, and characteristics of wine has to be analyzed. All this helps to determine what type of food may be associated with a particular wine.

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