

Association de la Sommellerie Internationale (ASI)

Certification One Application

Sponsored by Best USA Sommelier Association (BUSA)

Miami – Florida Registration

Sommelier Name _____

Address _____

Email _____ Cell _____

Current Place of Employment _____

Examination Logistics

- ✓ Exam Date: October 26, 2026
- ✓ Check-In Time: 9:30 am
- ✓ Exam Duration: One hour
- ✓ Examination Venue: Maple & Ash: 699 NE 1st Ave 2nd floor, Miami, FL 33132
- ✓ Local Contact: Matthew Citriglia (614)439-7468
- ✓ Exam fee is \$50, payable upon registration to Best USA Sommelier Association, 4510 West 82nd Terrace, Prairie Village, KS 66208. Phone 816-916-1095. Email: winedog@att.net.

Examination Logistics

- ✓ The examination is a written exam only; there is no service or blind tasting portion to this exam.
- ✓ Dress code is business casual.
- ✓ Pencils for the exam code sheets will be provided.
- ✓ Results will be available in three to four weeks.
- ✓ Sample questions are on the attached sheet

ABOUT THE ASI AND CERTIFICATION ONE

ASI was founded in 1969 as an umbrella organization to raise the bar for restaurant service professionals internationally. While its historical roots are in Europe, ASI is now represented on 6 continents. ASI's members are not individual sommeliers, but rather national sommelier associations themselves. With 70 national associations as full members and 2 applicant countries, it is uniquely positioned to drive conversation within the industry at the international, national and local levels.

The ASI Certification 1 exam assesses the basic international knowledge required to become a sommelier. This certification covers all the general knowledge required by an assistant sommelier to feel comfortable with an international clientele. ASI Certification 1 tests a sommelier's broad general knowledge and skills in products,

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recipes, viticulture, winemaking, grape varieties, service etiquette, tasting protocol, inventory management, customer service, food and wine pairing, brands, etc.

SAMPLE QUESTIONS: for Certificate One Examination (these are sample questions only)

1. Borderies is...?
 - a. A sub-region of Cognac production
 - b. The word for the boundaries between Cognac regions
 - c. French for boredom
 - d. None of the above

2. Brandy is...?
 - a. Fermented grape juice that has been aged in barrels
 - b. Distilled wine
 - c. Distilled wine that has been aged in barrels for at least two years
 - d. Distilled grape juice that has been aged in barrels

3. Bucelas is often made from...
 - a. Arinto
 - b. Maria Gomes
 - c. Baga
 - d. Roupeiro

4. Côtes de Meliton is produced in...
 - a. Greece
 - b. Switzerland
 - c. Corsica
 - d. Martinique

5. Kölsch is...?
 - a. German for Gesundheit
 - b. A lightly colored beer
 - c. A beer made without hops
 - d. The sound of the ocean

6. Passillage is...
 - a. Settling the solids in fermenting must
 - b. Maceration of the grape skins during red wine production
 - c. Shriveling grapes on the vine
 - d. Punching down the pomace during red wine fermentation

7. Petit Champagne is...?
 - a. A small bottle of Champagne
 - b. A small sub-region of Champagne production
 - c. A sub-region of Cognac production
 - d. The smallest area of Cognac production

8. Port...?
 - a. Is a fortified wine aged in Portugal for at least 24 months.
 - b. Is a Portuguese wine made only from red grapes.
 - c. Is a Portuguese wine that can be fortified during or before fermentation.
 - d. None of the above

9. The Muscat de Alejandro grape can be used to make...
 - a. Hanepoot
 - b. Singani
 - c. Moscato de Setúbal
 - d. All of the above