Sparkling wine service - Video comprehension

Go to https://youtu.be/grXv5bA9AP8, watch the video about the proper sparkling wine service and put the passages below int he correct order.

- A) Select the sparkling wine glasses.
- B) When opening the wine it is better to use a side table.
- C) Place the glasses on the table in the correct position.
- D) Present the bottle making sure the lable is visible.
- E) Repeat the order back to the host.
- F) Place the ice-bucket next to the table.
- G) Double-check it is the correct bottle.
- H) When the host is ready, take the order.
- 1) Repeat the order back to the host, including the name, vintage and producer.
- J) In the cellar, select the wine from the fridge.
- K) Hold the cork and twist the bottle, releasing the cork in a controlled way.
- L) Carefully carry the bottle to the table.
- M) Remove the foil from around the cork using the waiter's friend.
- N) When you top up, make sure to wipe down the bottle first.
- O) Fill the host's glass last.
- P) Loosen the cage using the metal tag and held the cork securely.
- O) Top up when necessary, but not too frequently.
- R) Wipe around the neck of the bottle, before returning to the table.
- S) Pour slowly to prevent bubbles spilling out of the glass.
- T) Moving clockwise pour the wine for the other guests, starting from ladies.
- U) Point the bottle away from any customers.
- V) Place the bottle carefully in the ice-bucket with the service cloth on top.
- W) Hold the bottle ensuring the lable is visible and pour a sample for the host.
- X) Wait for the host's approval.

- Y) Catch any drips with a service cloth.
- Z) Refill the guests' glass before refilling the host's and place the bottle back in the ice-bucket.

1[_]; 2	; 3[_	_]; 4[_]	; 5[_];	6[_]; 7[_]	; 8[_]; 9[_]	; 10[_];	11[_];	12[_]; 13	[_]; 14[_];	15[_]; 16[_];
17[_];	18[_];	19[_];	20[_];	21[_]; 22	[_]; 23[_];	24[_];	25[_];	26[_].		

Then find in the video the English word for the following:

1)	Goccia	9)	Tappo
2)	Rabboccare	10)	Capsula
3)	Cestello del ghiaccio	11)	Cavatappi
4)	Etichetta	12)	Asciugare
5)	Annata	13)	Gabbietta
6)	Produttore	14)	Fuoriuscire
7)	Cantina	15)	In senso orario
8)	Controllare	16)	Versare