

# Wine tasting classes

## Wine tasting classes

The wine tasting lessons are given by a professional wine expert / SOMMELIER, who will take you on a tour designed to broaden your knowledge regarding one of Italy's most typical and traditional products, namely the wine.

Not only will you learn the theory of wine but, above all, how to taste wine and how to match it with various foods. The course may finish with a visit to a wine-cellar where you can learn about various processes used to turn a bunch of grapes into a bottle of wine.

Some subjects:

- Wine Making in Italy
- Production Regions and their difference
- How does Soil and Weather influence Wine
- The Wine Tradition in Italy and its merge with modern production techniques
- The sensory examination and evaluation of wine / tasting stages
- Approach to terminology which is used to describe the range of perceived
- Flavors, aromas and general characteristics of a wine

### FACT ABOUT THE COURSE:

- 1 or 2 weeks programme
- 2 classes per week >>> 1st week
- 3 classes per week >>> 2 ndweek
- duration of each daily session : 3 hours
- 2 monthly starting dates all year round

- 3 monthly starting dates in June, July and September
- minimum 3, maximum 12 students per class
- the cooking classes can be combined with our wine tasting course

## **Whats does the course include:**

- 1/2 Day Wine tasting classes
- courses taught by professional sommelier in our state-of-the-art tasting room
- tasting of 3 DOP wines every lesson
- study materials in Italian / English
- Exercise tasting notebooks with sheets for sensorial analysis
- ALCE bottle opener
- dishes for wine/food mating (only for 2 weeks course)

## **ALL YEAR ROUND GROUP COURSES.**

### **Basic techniques of wine tasting**

[12px]students%20number, [12px]2%20classes%2Fweek, [12px]3%20classes%2Fweek, [12px]5%20classes%2Fweek| [b]from%203%20to%206,%E2%82%AC%2070%2C00,%E2%82%AC%2065%2C00,%E2%82%AC%2060%2C00| [b]from%207%20to%2010,%E2%82%AC%2060%2C00,%E2%82%AC%2055%2C00,%E2%82%AC%2050%2C00| [b]from%2011%20to%2015,%E2%82%AC%2050%2C00,%E2%82%AC%2045%2C00,%E2%82%AC%2040%2C00

### **“MINI COURSES” A.I.S. (Associazione Italiana Sommelier)**

#### **ONLY in Italian language – 1 meeting per week**

,|[b]1st%20level%20%2F%206%20classes,%E2%82%AC%20185%2C00|[b]2nd%20level%20%2F%206%20classes,%E2%82%AC%20205%2C00|[b]International%20wines%20%2F%205%20classes,%E2%82%AC%20225%2C00|[b]Special%20sparkling%20wines%20%2F%202%20classes,%E2%82%AC%20150%2C00