



SYLLABUS

PALAZZI FLORENCE ASSOCIATION FOR INTERNATIONAL EDUCATION FLORENCE UNIVERSITY OF THE ARTS APICIUS - INTERNATIONAL SCHOOL OF HOSPITALITY

SCHOOL OF FOOD AND WINE STUDIES
DEPARTMENT OF WINE EXPERTISE
COURSE TITLE: TUSCANY AND ITS WINES
COURSE CODE: FWWCTW262

3 Semester Credits

1. DESCRIPTION

The course will introduce students to the outstanding richness of Tuscan wine heritage. Tuscany is a benchmark of Italian winemaking culture and tradition. As such, the course analyzes the most important historical events, notable members of Florentine noble families and pioneering winemakers who have played a role throughout the centuries in the Italian wine quality revolution. Course structure includes the study of the famous and most representative wine production areas of Tuscany as well as the major native grape varieties, with a special focus on Sangiovese. A general introduction to wine appreciation will help students in understanding the selected Tuscan wines and their specific characteristics.

2. OBJECTIVES

Upon successful completion of this course, students will:

- Identify sociological, cultural, and historical factors that influenced Tuscan wine culture and production.
- Gain knowledge of the heritage and evolution of winemaking in Tuscany
- Analyze the main grape varieties present in Tuscany, including native, international, and those which were originally imported and then become local.
- Critically assess the main wine production areas in Tuscany and the characteristics of their wines.
- Develop wine appreciation, especially the ability to distinguish specific quality differences and characteristics, in order to select the best Tuscan wines.

3. REQUIREMENTS

There are no prerequisites for this course.

4. METHOD

This course consists of lectures, class discussions, and projects. Mediums for instruction used may include but are not limited to, interactive and hands-on activities which challenge thought processes, academic texts and studies, videos, slides, guided problem solving, and experiential and/or field learning activities where applicable.

5. TEXT BOOK – FURTHER READINGS – RESOURCES

TEXT BOOK

NICOLAS BELFRAGE MW *The Finest Wines of Tuscany and Central Italy*, by Fine Wine Editions, 2009

The Textbooks are pre-ordered and available at: Paperback Exchange in Via delle Oche 4r or laFeltrinelli Via dei Cerretani 40R. Textbooks may also be available for purchase online or in e-book format.

The text book is mandatory for successful completion of the course.

Where applicable, additional materials, handouts and/or notes will be provided by the instructor.

FURTHER READINGS

(Books listed below are available in the FUA library)

E. GENTILI *The Great Wines of Tuscany – The finest Reds*, Giunti 2016

R. GEORGE *Treading Grapes*, Bantam Books 2004

M. MILLON, *Wine A Global History*, Reaktion Books, 2013

G. GRUNNER – B. Lipinsky, *Italian Wine Notes*, 2013

G. CAMPBELL – N. Guibert, *Wine, Society and Globalization*, Palgrave MacMillan, 2007

S. CHARTERS, *Wine & Society*, Routledge, 2010

S. KOLPAN et al., *Exploring Wine*, John Wiley & Sons, 2010 (3 ed.)

R. PHILLIPS, *A short History of Wine*, Harper Collins Publishers, 2000

J. VARRIANO, *Wine A Cultural History*, Reaktion Books, 2007

D. CERNILLI – M. SABELLICO, *The New Italy*, Octopus Publishing, 2000

O. CLARKE, *Encyclopedia of Wine*, Websters, 2003

H. JOHNSON, *Tuscany and its Wines*, Octopus Publishing, 2000

N. BELFRAGE, *Brunello to Zibibbo*, Faber and Faber, 2001

T. HYLAND, *Beyond Barolo and Brunello*, Lightning Source, 2012

J. MCINERNEY, *Bacchus & Me*, Vintage Books, 2002

G. LOLLI ET AL., *Alcohol in Italian Culture*, United Printing Services, 1958

M. SALEMI, *Chianti Classico*, Nardini, 2005

H. JOHNSON, *Tuscany and its wines*, Beazley, 2000

LIBRARIES IN FLORENCE

The FUA library is located in Corso Tintori 21. Please consult the posted schedules for official opening times. Also note that the library is for consultation only and it is not possible to borrow materials. The library is equipped with a scanner and internet access so that you may save or email a digital copy of the pages needed.

Students may also utilize additional libraries and research centers within the local community:

Biblioteca Palagio di Parte Guelfa

Located in Piazzetta di Parte Guelfa between Piazza della Repubblica and Ponte Vecchio.

Please consult the library website for hours of operation:

http://www.biblioteche.comune.fi.it/biblioteca_palagio_di_parte_guelfa/

Biblioteca delle Oblate

Located in via dell'Oriuolo 26. Please consult the library website for hours of operation:

www.bibliotecadelleoblate.it

The Harold Acton Library at the British Institute of Florence

Located in Lungarno Guicciardini 9. Please consult the library website for hours of operation.

This library requires a fee-based student membership. For information: www.britishinstitute.it/en

6. FIELD LEARNING

Please consult your Official Registration for any mandatory field learning dates. Field Learning Activities cited in Official Registrations are an integral part of the course and also include an assignment that counts towards your final grade, details will be provided on the first day of class.

7. COURSE MATERIALS

No additional course materials are necessary.

8. COURSE FEES

Course fees cover course-related field learning activities, visits, and support the instructor's teaching methodologies. Book costs are not included in the course fee. The exact amount will be communicated by the instructor on the first day of class.

9. EVALUATION – GRADING SYSTEM

10% Attendance

20% Class Participation and Assignments

20% Midterm Exam, Field Learning project (if applicable), Special/Research Project (if applicable)

30% Final Exam

20% Paper/Project

A = 93-100 %, A- = 90-92%, B+= 87-89%, B = 83-86%, B-=80-82%, C+ = 77-79%, C=73-76%, C-=70-72%, D = 60-69%, F= 0-59%, W = Official Withdrawal, W/F = Failure to withdraw by the designated date.

10. ATTENDANCE – PARTICIPATION

Academic integrity and mutual respect between instructor and student are central to the FUA academic policy and reflected in the attendance regulations. Student presence is mandatory and counts toward the final grade.

On the **second absence** the attendance and participation grade will be impacted. Please note that missing certain field learning activities may count for more than one absence.

On the **third absence** the instructor may lower the final grade by one letter grade. (Example: Final grade average of 93% or A will become a B).

The fourth absence constitutes automatic failure of the course. Students with excessive absences will be asked to withdraw with a W (if before the deadline) or leave the course with a WF.

Late Arrival and Early Departure

Arriving late or departing early from class is not acceptable. Two late arrivals or early departures or a combination will result in an unexcused absence. Travel is not an exceptional circumstance.

Travel (or delays due to travel) is NEVER an excuse for absence from class.

It is always the student's responsibility to know how many absences he or she has in a course. If in doubt, speak with your instructor!

Participation: Satisfactory participation will be the result of contributing to class discussions by putting forth insightful and constructive questions, comments and observations. Overall effort, cooperation during group work and in-class activities, responsible behavior, and completion of

assignments will be assessed. All of the above criteria also apply to Field Learning and site visits if applicable.

11. EXAMS – PAPERS – PROJECTS

Final Paper

- Format: topic, length, guidelines, and due date will be provided on the course website
- Material for research will be available in the FUA Library in Corso Tintori 21.

The Final Paper accounts for 20% of the course grade.

Special Project

Students are asked to undertake research on the return to typicality and original style of winemaking in Tuscany.

For the completion of this assignment students will be divided in groups.

The Special Project is due by lesson 13 and will be presented in class on lesson 14.

The Special Project will account for the 20% of the final course grade.

Detailed guidelines will be provided on the course website.

The Final exam accounts for 30% of the final course grade.

The final exam will be composed of:

- Written test (10 short answers and 10 multiple choice questions)
- Practical test (wine tasting)

For exam time, date and guidelines please consult the course website.

The time and date of the exam cannot be changed for any reason.

12. LESSONS

Lesson 1	
Topic	Intro to course outline and organization Syllabus Overview Definition of wine culture and tradition in Tuscan winemaking
Objectives	Gain confidence with course content, objectives, assignments and expectations Identify the geographical location, extension and characteristics of Tuscany as one of the most renowned wine regions of Italy Understand the cultural implications related to winemaking traditions in Tuscany
Tasting	1 Trebbiano Spumante 1 Ciliegiole
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 6-15 History, Culture, and the Market: Renaissances in the Land of Vines

Lesson 2	
Topic	Basics of winemaking: from grapes to glass Intro to the winemaking process: harvest, crushing, fermentation, aging, and bottling Basics of wine tasting: how to appreciate wine See, Smell, Taste, Overall Assessment

Objectives	Learn about the main steps of the vinification process Gain knowledge of different winemaking techniques and procedures Engage in visual, olfactory and gustative analysis Critically assess the main elements to be analyzed in a professional wine tasting Learn wine terminology
Tasting	1 Pomino white 1 Canaiolo
Readings/ Assignments	Saunders Peter, "Wine Label Language", Firefly Books 2004, pp.114-115-116 JENS PRIEWE, "Wine From Grape to Glass", Abbeville Press 2002 updated and revised edition pp.148-149 Small Robert W.; Couturier Michelle, "Understanding and Appreciating Wine Beer and Spirits", Wiley J. & Sons 2011, Chapter 5

Lesson 3	
Topic	Chianti Region: history and tradition of the most popular wine of Tuscany The flagship wine of Tuscan production and its role in the Italian wine quality revolution
Objectives	Understand the geographical location of Chianti and subregions Learn about the history, rules of winemaking, and historical events that have influenced Chianti wine production Gain knowledge of the native grape varieties of Chianti region
Tasting	1 Chianti Colli Fiorentini 1 Chianti Rufina 1 Chianti Riserva
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 16-33: Geography, Geology, and Climate: Terroir in the Sangiovese Belt.

Lesson 4	
Topic	Chianti Classico: focus on the original and most traditional area of Chianti. Different rules and requirements to produce Chianti Classico wines. The main subregions of Chianti Classico area.
Objectives	Understand the history and evolution of Chianti Classico Understand the influence of terroir on grape growth and wine taste Learn about the different styles of Chianti Classico wines
Tasting	1 Chianti Classico 1 Chianti Classico Riserva 1 Chianti Classico Gran Selezione
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 44-54, pp. 58 -70

Lesson 5	
Topic	Montalcino area. Where to find the most prized, expensive, and awarded expression of the sangiovese grape in Tuscany: the Brunello di Montalcino.
Objectives	Learn about the wine produced in the Montalcino area with a focus on Rosso and Brunello Understand how wines can taste different according to different grape selection and wine aging Become familiar with the business of wine tourism and its implications
Tasting	1 Sant'Antimo Doc bianco 1 Rosso di Montalcino Doc 1 Brunello di Montalcino Docg
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 198 – 201. Johnson, Hugh, Robinson, Jancis, "The World Atlas of Wine", Fifth Edition, Mitchell Beazley 2001 p.179

Lesson 6	
Topic	Montepulciano area: a charming corner of the Tuscan countryside where the winemaking tradition dates back to Etruscan times.
Objectives	Learn about the winemaking tradition and history of the area Explore terroir, grapes varieties, different wines from a noble land Understand the difference between Nobile di Montepulciano and the other wines produced in this region
Tasting	1 Rosso di Montepulciano Doc 1 Nobile di Montepulciano Docg 1 Vin Santo di Montepulciano Doc
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 250 – 253. Focus on the following wine producer: Podere Boscarelli, Avignonesi, Poliziano, Salcheto, Fattoria del Cerro.

Lesson 7	
	MIDTERM EXAM

Lesson 8	
	ACADEMIC BREAK

Lesson 9	
Topic	The Tuscan Coast and Bolgheri area: discovering a trendy wine region of Tuscany. A special terroir combination for international grape varieties and historically “unconventional” Tuscan wines.
Objectives	Gain knowledge of the geographical features, climate conditions and soil composition of the Tuscan coast and how these factors influence the wine production of the area Recognize characteristics through tasting different grape varieties Gain confidence with the term “Supertuscans” and its meaning
Tasting	1 Bolgheri Doc bianco 1 Bolgheri Doc rosato 1 Bolgheri Doc rosso (or IGT Supertuscan)
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 54-57 Tuscan Coast, Northern Maremma, p. 164. Focus on the following wine producer: Sassicaia, Le Macchiole, Michele Satta, Tua Rita.

Lesson 10	
Topic	Tuscany and its gems: discovering San Gimignano and the Vernaccia, the only Tuscan white Docg wine; discovering the tiny area of Colli di Luni DOC located on Tuscany’s regional border.
Objectives	Critically assess the role of small scale wine production areas in maintaining traditions of the past and/or in promoting and stimulating new wine trends Gain knowledge of one of the most ancient grapes of Tuscany, Vernaccia
Tasting	1 Vernaccia Docg 1 Colli di Luni Doc bianco 1 Vermentino Nero
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], p. 135, pp. 274-275 Focus on producer: Falchini, Montenidoli, Panizzi, Guicciardini Strozzi.

Lesson 11	
Topic	Carmignano: Cabernet Sauvignon as a native grape of the area thanks to the historical figure, Caterina de Medici.
Objectives	Critically assess the characteristics and requirements of the wines from Carmignano. Gain knowledge of a smaller production area with a longstanding tradition of quality. Learn about the influence of the Medici family on the local economy, in the past and today

Tasting	1 Vin Ruspo Rosato di Carmignano Doc 1 Barco Reale di Carmignano Doc 1 Carmignano Docg
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 135-163

Lesson 12	
Topic	Maremma and Suvereto: exploring terroir, grape varieties, and different wines from a new wine area in Tuscany. Morellino di Scansano as popular, highly drinkable wine.
Objectives	Demonstrate understanding of the evolution of Tuscan wine production areas Critically assess differences and similarities among different wine regions Gain knowledge of one of the most appreciated light red wine of Tuscany, the Morellino
Tasting	1 Morellino di Scansano Docg 1 Maremma Toscana IGT (blend) 1 Suvereto Docg
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 164-167 Burton Anderson, "Wines of Italy" – Mitchell Beazley Editor, London 2004 pp. 122

Lesson 13	
Topic	Emerging Production Areas: the area of Cortona, renowned for Syrah and Voigner; Mugello and its recent success in producing Pinot Noir wines.
Objectives	Understand how a new wine production area becomes renowned in the wine market Demonstrate understanding of the role played by climate and other terroir factors for the cultivation of native or international grape varieties
Tasting	1 Voigner di Cortona 1 Cortona Doc Syrah 1 Pinot Nero del Mugello
Readings/ Assignments	Textbook: Nicolas Belfrage Mw The Finest Wines of Tuscany [...], pp. 164-167

Lesson 14	
Topic	Conclusions and Review Final Project Presentation

Objectives	Review the topics discussed throughout the course in preparation for the final exam Overview on how to present research findings in a structured and effective way
Tasting	Blind tasting of wines tasted during the course
Assignment	Review and study all the material covered in class, lectures, handouts, online references, research, book extracts, etc. distributed throughout the course. The Final Exam is cumulative.

Lesson 15	
	FINAL EXAM