



APICIUS – INTERNATIONAL SCHOOL OF HOSPITALITY

SCHOOL OF SCHOOL OF FOOD AND WINE STUDIES
DEPARTMENT OF WINE EXPERTISE
COURSE TITLE: WINE APPRECIATION - WINES OF ITALY
COURSE CODE: FWWEWA340
3 semester credits

1. DESCRIPTION

This course introduces students to Italy's wine culture, tradition, and heritage as well as to the importance of wine within the Italian socio-economic framework and how to read an Italian wine label. The major grape varieties cultivated in Italy will be analyzed and an emphasis will be placed on the main wine production techniques in order to understand the winemaking processes for red, white, rosé, Italian sparkling, sweet, and fortified wines. Students will learn the differences among types and styles of wine according to the winemaking choices, developing a critical capability of analysis and classification.

2. OBJECTIVES

Upon successful completion of this course, students will:

Determine the first notions of viticulture

Identify all the processes of winemaking technique, understanding the differences among red, white, sparkling, sweet, fortified, etc.. wines

Recognize the most important Italian grape varieties and their most relevant characteristics

Define the basic wine types and explain how they are made

Compare different styles of wine

Analyze the relevance of Italian wine culture in daily drinking habits

Correctly use basic terms to describe the sensory properties of wines

3. REQUIREMENTS

There are no prerequisites for this course.

4. METHOD

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

5. TEXTBOOK – FURTHER READINGS – RESOURCES

TEXTBOOK:

Robert W. Small, *Understanding and appreciating wine, beer and spirits*, John Wiley & sons;

Stevie Kim, *Italian Wine Unplugged Grape By Grape*, Positive Press.

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 textbook 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-AUF library)

ROBINSON, JANCIS (ed.), *The Oxford Companion to Wine* (New Edition), Oxford: Oxford University Press, 1999

VINE, RICHARD P., *Wine Appreciation*, Second Edition, New York: John Wiley & Sons. 1997

PEYNAUD, EMILE, *The Taste of Wine*, Wine Appreciation Guild, 1989

CLARKE. OZ & RAND, MARGARET, *Grapes & Wines. A comprehensive guide to varieties and flavours – the key to enjoying modern wine*, Boston, Websters 2001

OUGH, C. S. *Winemaking basics*. NY: Food Products Press, 1992.

UNWIN, TIM. *Wine and the vine*. NY: Routledge, 1996.

CLARKE, OZ. *Encyclopedia of Wine, An A-Z Guide to the Wines of the World*, London: Websters International Publishers Lmted.1999, 2003

JENS PRIEWE *WINE from Grape to Glass* Abbeville Press 2002 updated and revised edition

KAREN MACNEAL *The wine bible* - Workman Publishing NY - 2°ed. 2015

LIBRARIES IN FLORENCE

The FUA-AUF 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.bibliotecadelleoblade.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 essential 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.

Should students wish to store materials or equipment, lockers are available with a deposit (given back after returning the key).

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

30% Class Participation and Assignments

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

20% 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-AUF academic policy and reflected in the attendance regulations. Student presence is mandatory and counts toward the final grade.

An absence as per the FUA-AUF Academic Catalog is equivalent to 3 academic hours.

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, proper care of work space and tools, responsible behavior, and completion of assignments will be assessed. All of the above criteria also apply to Field Learning and site visits.

11. EXAMS – PAPERS – PROJECTS

The **Midterm Exam** accounts for 20% of the final course grade. For exam time and date consult MyFua. **The time and date of the exam cannot be changed for any reason.**

Format: the exam is divided into three sections:

- Part I: 10 Multiple choice questions. Each correct answer is worth 2 points, for a total of 20 points.
- Part II: 10 short-answer questions. Each correct and complete answer (concise explanations, main ideas, key words, names, etc.) is worth 5 points, for a total of 50 points.
- Part III: two essay questions; each correct and complete answer is worth 15 points (based on content, vocabulary, detail, etc.) for a total of 30 points.

Final Paper

Format: topic, guidelines, and due date will be provided on the course website.

The Final Paper must be 1500 words long and is an individual work.

Material for research will be available in the FUA Library in Corso Tintori 21.

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

Assignments

Students are asked to provide three researches on some of the main topics covered by this course. Detailed guidelines will be provided by the instructor on the course website.

Each assignment must have a length of at least 800 words.

- Assignment 1 - Survey of Italian major white grape varieties. Analyze suitable soil and climate and common methods of production. Focus on one grape variety from Northern, one from Central and one from Southern Italy

- Assignment 2 - Survey of Italian major red grape varieties. Analyze suitable soil and climate and common methods of production. Focus on one grape variety from the North, one from Central and one from Southern Italy
- Assignment 3 - Compare wine culture in Italy with the culture of drinking in your country. Analyze and compare occasions for drinking, venues, and the act of drinking as a matter of social identity

The three assignments will account for the 20% of the final course grade, as part of “Class participation and assignments” section of the final grade breakdown.

The **Final Exam** accounts for 20% of the final course grade.

For exam time and date consult MyFua. **The time and date of the exam cannot be changed for any reason.**

Format: **The final exam is both written and practical.**

The written exam is divided into three sections:

- Part I: 10 Multiple choice questions. Each correct answer is worth 2 points, for a total of 20 points.
- Part II: 10 short-answer questions. Each correct and complete answer (concise explanations, main ideas, key words, names, etc.) is worth 5 points, for a total of 50 points.
- Part III: two essay questions; each correct and complete answer is worth 15 points (based on content, vocabulary, detail, etc.) for a total of 30 points.

The practical exam will consist of a wine tasting.

The Final Exam is cumulative.

12. LESSONS

Lesson 1	
Meet	In class
Lecture	Intro to course outline and organization Syllabus Review Wine culture, regional identity, tradition of winemaking in Italy
Objectives	Get confident with course content, objectives, assignments and expectations Identify the importance of regionality in Italian winemaking Understand the cultural implications related to a correct wine appreciation
Tasting	1 Vermentino di Sardegna 1 Cabernet Sauvignon Alto Adige
Readings/ Assignments	Textbook “Italian Grape Unplugged” Positive Press, History Geology and Climate pp. 11-22

Lesson 2	
Meet	In class
Lecture	Basics of Wine tasting: what and how to appreciate wine See, Smell, Taste, overall Assessment
Objectives	Learn about the importance of visual, olfactory and gustative analysis Gain knowledge on the main elements to be analyzed in a professional wine tasting Get confident with wine terminology
Tasting	1 Falanghina 1 Pinot Nero Alto Adige 1 Aleatico
Readings/ Assignments	Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 6 pp. 96-113 Textbook “Italian Grape Unplugged” Positive Press, Grappling with Italian Grapes pp. 36-44

Lesson 3	
Meet	In class
Lecture	Intro to winemaking: harvest as the potential of wine Macro climate and micro climate
Objectives	Understand how harvest timing might differ according to geographical locations and weather conditions Critically assess how the quality of grape represents the quality of wine Get involved in the process of winemaking, from grape to bottle
Tasting	1 Prosecco Doc Extra Dry 1 Muller Thurgau Alto Adige 1 Cabernet Franc Toscana
Readings/ Assignments	Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 4 pp. 40-69 Assignment 1 DUE

Lesson 4	
Meet	In class
Lecture	<p>White wines: most common techniques and procedures</p> <p>The different styles of white wine</p> <p>The most important Italian white grape varieties</p>
Objectives	<p>Learn about the vinification process for white grapes</p> <p>Gain knowledge on the main characteristics and styles of white wine</p> <p>Identify the regional identity of Italian white grape varieties</p>
Tasting	<p>1 Greco di Tufo</p> <p>1 Chardonnay Alto Adige</p> <p>1 Chardonnay Friuli (aged in barrique)</p>
Readings/ Assignments	<p>Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 5 pp. 70-96 part I</p> <p>Textbook “Italian Grape Unplugged” Positive Press, Must know Grapes + Mind Maps of Falanghina, Fiano, Garganega, Greco, Vermentino</p>

Lesson 5	
Meet	In class
Lecture	<p>Red wines: most common techniques and procedures</p> <p>The different styles of red wine</p> <p>The most important Italian red grape varieties</p>
Objectives	<p>Learn about the vinification process for red grapes</p> <p>Gain knowledge on the main characteristics and styles of red wine</p> <p>Identify the regional identity of Italian red grape varieties</p>
Tasting	<p>1 Lambrusco Grasparossa</p> <p>1 Nebbiolo Langhe</p> <p>1 Merlot</p>
Readings/ Assignments	<p>Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 5 pp. 70-96 part II</p> <p>Textbook “Italian Grape Unplugged” Positive Press, Must know Grapes + Mind Maps of Aglianico, Lambrusco, Nebbiolo</p> <p>Assignment 2 DUE</p>

Lesson 6	
Meet	In class
Lecture	Rosè Wines Vinification process for rosé wines: most common techniques and procedures
Objectives	Understand how to obtain a rosé wine according to different production techniques Critically assess style and versatility of rosé wines Identify the most common grapes used for rosé vinification
Tasting	1 Cerasuolo 1 Syrah rosé 1 Sangiovese rosé
Readings/ Assignments	Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 7-8-9 Textbook “Italian Grape Unplugged” Positive Press, Must know Grapes + Mind Maps of Sangiovese, Barbera, Corvina, Dolcetto

Lesson 7	
Meet	In class
Lecture	MIDTERM EXAM

Lesson 8	
	BREAK

Lesson 9	
Meet	In class
Lecture	Sweet Wines: Late harvest, Botrytized, Passiti wines
Objectives	<p>Understand how to concentrate sugars in the grape</p> <p>Learn about the traditional Appassimento method</p> <p>Gain knowledge on several methods and related styles of wine</p>
Tasting	<p>1 Moscato d'Asti</p> <p>1 Malvasia delle Lipari</p> <p>1 Muffato</p>
Readings/ Assignments	<p>Textbook Robert W. Small "Understanding and appreciating wine, beer and spirits"; John Wiley & sons; Chapter 18 pp. 292-301</p> <p>Textbook "Italian Grape Unplugged" Positive Press, Must know Grapes + Mind Maps of the different Moscato varieties, Malvasia, Aleatico, Vernaccia</p>

Lesson 10	
Meet	In class
Lecture	Sparkling Wines: overview on the most common sparkling methods Different styles of sparkling wines
Objectives	Critically assess the organoleptic differences among different styles of sparkling wine and the importance of the Dosage Gain knowledge on Traditional Method and Charmat Method Identify what is Frizzante and Spumante
Tasting	1 Trento Doc Blanc de Blancs 1 Oltrepo Pavese 1 Cartizze Docg
Readings/ Assignments	Textbook “Italian Grape Unplugged” Positive Press, Must know Grapes + Mind Maps of Glera, Albana, Grechetto, Ribolla, Trebbiano, Tocai Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 17 pp. 270-291 Assignment 3 DUE

Lesson 11	
Meet	In class
Lecture	<p>Terroir and Italian Classification System</p> <p>The culture of drinking wine in Italy</p> <p>The main historical events that influenced the evolution of winemaking in Italy</p>
Objectives	<p>Demonstrate understanding of the historical background of Italian viticulture</p> <p>Learn about the importance of Terroir for Italian winemaking identity</p> <p>Critically assess the culture of drinking wine with moderation and pairing food and wine</p>
Tasting	<p>1 Inzolia</p> <p>1 Freisa</p> <p>1 Sagrantino di Montefalco</p>
Readings/ Assignments	<p>Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 11-12-13</p> <p>Textbook “Italian Grape Unplugged” Positive Press, Must know Grapes + Mind Maps of Ansonica, Freisa, Sagrantino, Cannonau, Montepulciano, Vernaccia</p>

Lesson 12	
Meet	In class
Lecture	Fortified Wines and Italian Spirits: Grappa, etc. The history and classification of Marsala
Objectives	Demonstrate understanding of what is a fortified wine Critically assess the differences among Liquors, Spirits and Liqueurs Gain knowledge on the famous Italian wine Marsala
Tasting	1 Marsala Fine 1 Marsala Vergine o Vergine Stravecchio 1 Grappa
Readings/ Assignments	Textbook Robert W. Small “Understanding and appreciating wine, beer and spirits”; John Wiley & sons; Chapter 18 pp. 301-309 Textbook “Italian Grape Unplugged” Positive Press, Must know Grapes + Mind Maps of Grillo, Catarratto, Nero d’Avola, Primitivo

Lesson 13	
Meet	In class
Lecture	Wine and Health: wine consumption in Italy and links to the Mediterranean Diet
Objectives	<p>Demonstrate understanding of the metabolism of alcohol</p> <p>Learn about the nutritional value of wine</p> <p>Gain knowledge on antioxidant effects and contraindications</p>
Tasting	<p>1 Riesling</p> <p>1 Friulano</p> <p>1 Teroldego</p>
Readings/ Assignments	<p>Jamie Goodie “The science of wine” University of California Press, 2014 Section 3 – chapter 24 pp. 204-206</p> <p>Textbook “Italian Grape Unplugged” Positive Press, Must know Grapes + Mind Maps of Teroldego, Corvina, Negroamaro, Schiava, Tocai Friulano</p> <p>Final Paper/Project DUE</p>

Lesson 14	
Meet	In class
Lecture	<p>Conclusions and Review</p> <p>Final Project Presentation</p>
Objectives	<p>Review the topics discussed throughout the course in preparation for the Final Exam</p> <p>Gain Knowledge on how to research and present findings in a structured and effective way</p>
Tasting	Blind tasting on wine tasted in class during the course
Readings/ Assignments	<p>Review and study all the materials covered in class, lectures, handouts, online references, research, book extracts, etc. distributed throughout the course.</p> <p>The Final Exam is cumulative.</p>

Lesson 15	
Meet	In class
Lecture	FINAL EXAM - Final exam