



AUF

*The American
University of Florence*

SYLLABUS

Rev. 7
June 2023
Academic Affairs

Format revised 2023
Syllabus revised 2018

Florence University of the Arts (FUA) is an academic institution for study abroad in Florence, Italy. FUA collaborates with The American University of Florence (AUF), an international university offering US-style undergraduate and graduate degrees, in a cooperation to offer study abroad programs with a diverse breadth and depth of academic curriculum.

FUA study abroad programs may include AUF offerings, which are US-aligned in terms of higher education standards as per the university's institutional structure. Common courses offered by FUA and AUF have been jointly selected by both institutions as eligible for mutual recognition and delivery. As such, equal academic standards, credibility, and outcomes are vetted by the Academic Offices of the institutions for all courses and syllabi offered in the study abroad program.

SCHOOL OF FOOD AND WINE STUDIES

DEPARTMENT OF WINE EXPERTISE

COURSE TITLE: Wines of the World: The Old World

COURSE CODE: FWWEWW360

3 semester credits

1. DESCRIPTION

This course has been designed to provide students with an in-depth knowledge of the main wine-producing countries of the Old World, meaning France, Spain, Germany, Austria, Portugal, Hungary, Greece, Slovenia, and of course, Italy. Students will be guided across Europe to discover the principal wine areas their native grape varieties, with a specific focus on the cultural heritage and wine making traditions that belong to each country. Course topics include the different appellation systems, soil characteristics, and basics of the wine making process. The course also offers an introduction to wine tasting in order to better understand the original features of the wines from each country.

2. OBJECTIVES

During this course, students will:

- Gain knowledge on the countries considered to be part of the Old World of wine making tradition.
- Understand the cultural heritage of wine of the Old World and the symbolic role of wine.
- Identify and assess the wine making philosophy, wine regions and grape varieties of every country of the Old World.
- Learn about the basics of wine tasting, understanding diversity and typical characteristics from a glass of wine.

3. REQUIREMENTS

There are no prerequisites for this course.

4. METHOD

This course consists of lectures, class discussions, and projects. Mediums for instruction used will 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. TEXTBOOK – FURTHER READINGS – RESOURCES

TEXTBOOK (Copy available at the university library):

The Wine Bible - Karen MacNeal 2nded. 2015 - Workman Publishing NY

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

BLACK RACHEL, ULIN ROBERT Wine and Culture, Bloomsbury Academic 2013

JOHNSON, HUGH, ROBINSON, JANCIS, *The World Atlas of Wine*, Seventh Edition, Mitchell

Beazley 2013

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

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.

CLARKE, OZ. *Encyclopedia of Wine*, London:Websters International Publishers Lmtd.1999, 2003

CLARKE, OZ, *Grapes & Wines*, Brown Websters, 2001

HALLIDAY, J – JOHNSON, H., *The Art and Science of Wine*, Firefly Books, 2007

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

SANDLER, M., *Wine A Scientific Exploration*, CRC Press, 2003

LIBRARIES IN FLORENCE

Please consult the posted schedules for official opening times of the university library. 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.bibliotecadelloblate.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 academic policy and reflected in the attendance regulations. Student presence is mandatory and counts toward the final grade.

Absences are based on academic hours: 1 absence equals 3 lecture hours.

Two absences: 6 lecture hours, attendance and participation grade will be impacted.

Three absences: 9 lecture hours, the final grade may be lowered by one letter grade.

Four absences: 12 lecture hours, constitutes automatic failure of the course regardless of when absences are incurred.

Please note:

- The above hours refer to lecture hours. Please note that the contact / credit hour policy in the academic catalog includes additional distribution ratios according to delivery category. Ex: 1 absence equals 6 FL/SL/Lab hours or 9 EL hours.

- Hours may be distributed in different formats according to the academic course schedules.

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 the student's responsibility to know how many absences are incurred. 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

Final Paper

- Format: topic, length, guidelines, and due date will be provided on the course website
- Material for research will be available at the university library.

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

Special Project

Students are asked to visit local wine shops following the teacher's suggestions, and search for European wines (Italian excluded), asking the shop staff/owners for information.

Students will prepare a presentation, completing an analysis of which types of European wines are consumed in the city, their price range, and the target consumers.

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 consists of:

- written test
- practical test (wine tasting)

The written test 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 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.

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 review Definition of Old World and the culture of wine making
Objectives	Become confident with course content, objectives, assignments, and expectations Identify the wine countries of the Old World Understand the cultural implications related to wine making traditions
Tasting	1 Rully (white - France) 1 Mercurey (red - France) 1 Asti Spumante (Italy)
Readings/Assignments	Textbook: Karen MacNeil “The Wine Bible”, Workman Publishing – New York 2nd Ed. 2015 Mastering Wine pp. 3-36

Lesson 2	
Topic	Basics of wine making: from grape to glass Intro to the wine making process: harvest, crushing, fermentation, aging, and bottling Different types and styles of wine
Objectives	Learn about the main steps of vinification process Gain knowledge on different wine making techniques and procedures, and understand how those influence the style of wine Demonstrate understanding of the difference between styles and types of wine
Tasting	1 Crémant d'Alsace (France) 1 Semillon (France) 1 Grenache (France)

Readings/ Assignments	Textbook: Karen MacNeil “The Wine Bible”, Workman Publishing – New York 2nd Ed. 2015 Mastering Wine pp. 37-75 Extra paper: History of Viticulture in France The Oxford Companion to Wine, Jancis Robinson, France (pp. 283-286)
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Lesson 3	
Topic	Basics of wine tasting: how to appreciate wine See, smell, taste, overall assessment
Objectives	Learn about the importance of visual, olfactory, and gustative analysis Gain knowledge of the main elements to be analyzed in a professional wine tasting Become confident with wine terminology
Tasting	1 Cava (Spain) 1 Chenin Blanc 1 Carignano (Italy)
Readings/ Assignments	Textbook: Karen MacNeil “The Wine Bible”, Workman Publishing – New York 2nd Ed. 2015 Mastering Wine pp. 101-135

Lesson 4	
Topic	History of viticulture in France The concepts of terroir and cru: the French appellation system The top wine regions of France and the main native grape varieties
Objectives	Demonstrate understanding of the French Appellation System Gain knowledge of the concept of terroir and the role played by France on Old World wine making mentality Identify and become confident with the main wine regions of France, renowned worldwide
Tasting	1 Bordeaux Village 1 Burgundy Village 1 Muscat De Frontignan
Readings/ Assignments	Textbook: Karen MacNeil “The Wine Bible”, Workman Publishing – New York 2nd Ed. 2015 France from pp. 137-320 overview on the main wine regions

Lesson 5	
Topic	History of viticulture in Spain Main grape varieties, wine regions, styles of wine, classification system
Objectives	Learn about the Spanish wine classification system Become confident with the major wine grapes and regions of Spain Critically assess the different styles of wine tasted in class
Tasting	1 Rioja 1 Rías Baixas Albarino

	1 Ribeira Del Duero
Readings/ Assignments	Textbook: Karen MacNeil "The Wine Bible", Workman Publishing – New York 2nd Ed. 2015 Spain pp.429-454 pp.485-495

Lesson 6	
Topic	History of viticulture in Portugal Main grape varieties, wine regions, styles of wine, classification system
Objectives	Understand the wine classification system of Portugal Learn wine making methods of Port, its styles, and the different ways to appreciate it Identify the styles of wine tasted in class and describe them according to the wine chart
Tasting	1 Douro 1 Port Tawny 1 Port Lbv (or 1 Pedro Ximenez)
Readings/ Assignments	Textbook: Karen MacNeil "The Wine Bible", Workman Publishing – New York 2nd Ed. 2015 Portugal pp. 509-530 pp. 537-545

Lesson 7	
	MIDTERM EXAM

Lesson 8	
	ACADEMIC BREAK

Lesson 9	
Topic	History of viticulture in Germany. Main grape varieties, wine regions, styles of wine. The traditional German label and the modern VDP system.
Objectives	Learn about the history of viticulture in Germany Critically assess the role that the climate plays in production of grapes and wine Gain knowledge on the ripeness categories and sweetness categories of wine in Germany
Tasting	1 Riesling Dry 1 Riesling Sweet 1 Weissburgunder Sekt
Readings/ Assignments	Textbook: Karen MacNeil "The Wine Bible", Workman Publishing – New York 2nd Ed. 2015 Germany pp. 547-584

Lesson 10	
Topic	History of viticulture in Austria: main grape varieties, wine regions, and styles of wine.
Objectives	Become confident with the history of viticulture in Austria Gain knowledge on major wine regions and styles of wine of Austria Identify the main native grape varieties of the country
Tasting	1 Gruner Veltliner 1 Zweigelt 1 Muskateller (Germany Or Austria)
Readings/ Assignments	Textbook: Karen MacNeil “The Wine Bible”, Workman Publishing – New York 2nd Ed. 2015 Austria pp. 591-617

Lesson 11	
Topic	History of viticulture in Hungary: main grape varieties, wine regions and style of wine. The famous Tokaj-Hegyalja region where wine was first ranked on the basis of quality
Objectives	Learn about the history of viticulture in Hungary Gain knowledge of the main grape varieties, wine regions, and styles of wine Participate in Tokaji making, serving, and drinking
Tasting	1 Traminer 1 Kekfrankos 1 Tokaji
Readings/ Assignments	Textbook: Karen MacNeil “The Wine Bible”, Workman Publishing – New York 2nd Ed. 2015 Hungary pp.623-640

Lesson 12	
Topic	Slovenia and the Collio region The viticulture across Italo-Slovenian border. Discovering the Collio region and many local grape varieties. On trend: Orange wines
Objectives	Demonstrate an understanding of the geographical location and historical events relating to the Italo-Slovenian border Learn about the ancient viticultural traditions of the area, dating back to Roman times Participate in new wine trends
Tasting	1 Rebula 1 Orange Wine 1 Refosco

Readings/ Assignments	Textbook: Karen MacNeil "The Wine Bible", Workman Publishing – New York 2nd Ed. 2015 Slovenia pp. 423-428 Italy pp. 363-374
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Lesson 13	
Topic	Greece and its influence on Italy From Symposium to the present day: the evolution (and decline) of Greek viticulture Intro to Italy's viticulture: main regional grapes, top wine regions, Italian wine classification
Objectives	Demonstrate an understanding of the influence of colonization and contamination on Italian wine making traditions Gain knowledge of the viticulture of Greece Become confident with the main Italian wine regions
Tasting	1 Retsina 1 Cortese 1 Nero D'avola
Readings/ Assignments	Textbook: Karen MacNeil "The Wine Bible", Workman Publishing – New York 2nd Ed. 2015 Greece pp. 645-663 Italy pp. 323-330 pp. 331-421 overview on italian wine regions

Lesson 14	
Topic	Conclusions and Review
Objectives	Review the topics discussed throughout the term in preparation for the final exam Gain Knowledge on how to research and present findings in a structured and effective way
Tasting	Blind tasting of wines tasted in class during the course Special Project Presentation
Assignment	Review and study all the material covered in class, lectures, handouts, online references, research, book extracts, etc. distributed throughout the course.

Lesson 15	
	FINAL EXAM - Written and practical The Final Exam is cumulative.