

AISH Career Program: Wine Studies and Enology

Program Structure

Level I – Beginning (Fall)

Mission

The aim of the Beginning level is to provide students with a basic comprehension of wine appreciation. Students will be introduced to the Italian wine classification system and to basic wine making procedures. They will learn how to organize a cellar and to serve wine. The main Italian and international wine grapes will be analyzed, as well as a selection of Italian and French wines, with a focus on the Tuscan region. Special emphasis will be placed on extensive wine tasting, in order to develop the students' ability to understand the characteristics and qualities of wine. One of the courses includes visits to six different wineries.

Optional Course

Italian Language is offered as an optional program components offered when regular core courses are not in session. Italian language is offered during the January or September intersessions.

Mandatory Seminar

Food Safety and Sanitation Seminar

The Food Safety and Sanitation Seminar (15) is mandatory for all Baking & Pastry, Culinary Arts, Hospitality Management and Wine Studies & Enology students, unless they have obtained, prior to the program, an equivalent certification that is valid in the Region of Tuscany.

Core Courses

Tuscany and Its Wines

The course will introduce students to the outstanding richness of Tuscan wine typologies focusing particularly on a presentation of the most important wine growing areas in Tuscany. A general introduction to wine appreciation will be offered and a selection of Tuscan wines will be studied in terms of their characteristics.

Table and Wine Grapes of Italy: an Educational Wine Tour I

The structure of this class is unique: students will be learning the regional cultural practices through a series of field trips. Students will learn all of the different methods of planting, training, pruning, irrigation, frost protection and harvesting directly from the wine producers. During the Fall Semester students will take part in the grape harvesting and assist at a vineyard for a week. The itinerant course includes visits to: Querciabella (Tuscany – Chianti, Super Tuscans), Marchesi Frescobaldi at Castello di Nipozzano (Tuscany – Chianti Rufina), Rocca Bernarda (Friuli Venezia Giulia – biodynamic wines), Tenuta La Novella (Tuscany – Chianti Classico), and Torre Fornello (Lombardia – sparkling wines).

Wine Appreciation I

This course provides the fundamental skills and a technical introduction to wine tasting beginning with the visual, olfactory, and gustatory examination. Students will learn to analyze the organoleptic components of wines, the importance and influences attributed by to territory, and finally how to distinguish as well as create excellent food and wine pairings. Lectures will be supplemented by wine tasting workshops. The objective of this class is for students to be able to recognize quality in wines from around the world and obtain a working knowledge of international wine regions and as well as the wine industry.

Wines of The World I

This course has been designed to provide students with an in-depth knowledge of the main wine producing countries of the so-called "Old World" and to further develop skills as a wine taster. The countries to be studied are: France (with a special emphasis on Bordeaux, Burgundy and the Champagne), as well as Germany, Austria, Spain and Portugal. Through comparative tastings, students will be encouraged to offer a critical analysis of wines produced in different parts of the Old World, with emphasis on the relationship between sensory properties of the wines and factors associated with their place of origin.

Wine Service and Beverage Management Experiential Learning

This course will examine the figure of "the sommelier" and provide essential information about the following: stocking a cellar, storing wine, reading and composing a wine list, selecting the proper wine glasses, serving wine, decanting

wine and an introduction to beverages other than wine. This course includes 150 hours of Experiential Learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The Experiential Learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership, and management.

Level II – Advanced (Spring)

Mission

The aim of the Advanced level is to deepen students' professional understanding of wine appreciation. An overview of Italian wines by region will be provided, as well as a study of wines from other areas of the world, in order to allow students to make critical comparisons. The program includes an introduction to wine communication and marketing and the analysis of the most common methods for food and wine pairing. One of the courses includes visits to six different wineries.

Core Courses

Pairing Food and Wine

The capacity to offer the best wine as a combination for chosen dishes is a very important task. The course includes an analysis of the "Combination Technique" used today by the Italian Association of Sommeliers, sensory and quality evaluations, practical workshops on the most successful matches as well as the creation of new flavor combinations.

Wine Communications and Marketing Experiential Learning

Business and marketing aspects of the wine industry. Students will be presented with the following topics: an introduction to communication theory, wine communication, introduction to management and marketing theory, wine marketing, economics of the world wine industry, human resource management. This course includes 150 hours of Experiential Learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The Experiential Learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership, and management.

Wine Appreciation II

This course has been designed to provide students with an advanced working knowledge of wine appreciation. Emphasis is placed on studying the most important Italian grape varieties through out the Italian territory and to learn how to assess and to evaluate the wine typologies deriving from different grapes and soils. Particular importance is given to comparative wine tasting, focusing on the different characteristics of wines coming from different regions. The course gives a complete overview of the most important Italian wine areas.

Viticulture and Enology: An Educational Wine Tour II

Students will be learning directly from wine procedures through a series of trips. The following types of wine will be studied: light bodied white wines, wooded and full-bodied white wines, sparkling wines, sweet table wines, light bodied red wines, medium bodied red wines, full bodied red wines, fortified wines, and oaky wines. The course will cover the chemistry and analysis of wine, the changes brought about with aging, faults in wine and the manipulation of wine. The itinerant course includes visits to: Distillerie Nardini (Veneto – Grappa), Prunotto (Piemonte – Barolo and Barbaresco), Marchesi Antinori at the Tignanello Estate (Tuscany – the first Super Tuscan), Monteverdine (Tuscany – the real Sangiovese), Loacker biodynamic wines (Tuscany – Brunello Di Montalcino, Bolgheri), and Berlucchi (Lombardia – sparkling wines).

Wines of The World II

This course continues the journey of world wines by focusing on the countries of the "New World" in order to further develop students' skills as a wine taster. The countries to be studied are: Hungary, United States of America (with a

special emphasis on California), Australia and South Africa, as well as New Zealand, Chile and Argentina. Students will participate in comparative tastings to be able to conduct a critical analysis of wines produced in different parts of the New World, with the usual emphasis on the relationship between sensory properties of the wines and factors associated with their place of origin.