

# Italian Wine Scholar

## Detailed Curriculum

MAKING SPECIALIZATION IN ITALIAN WINE ACHIEVABLE



While the sheer volume of information necessary to master Italian wine is extraordinary, we have broken down our course material and Italian wine regions into two manageable chunks:

### **UNIT 1: WINES OF NORTHERN ITALY**

- Valle d'Aosta
- Lombardia
- Piemonte
- Trentino
- Alto Adige
- Veneto
- Friuli-Venezia Giulia
- Liguria
- Emilia-Romagna

### **UNIT 2: WINES OF CENTRAL & SOUTHERN ITALY**

- Toscana
- Marche
- Lazio
- Umbria, Abruzzo & Molise
- Campania
- Calabria
- Puglia & Basilicata
- Sicilia
- Sardegna

There will be two separate study manuals and two separate exams. The Italian Wine Scholar™ credential/pin is based on the final composite score (Unit 1&2).

This format makes it much easier to retain information and to pass the exam.

Students **register for each unit separately**. We highly recommend that students complete one unit before moving on to the next. The units can be taken in any order.

**FAQS:** [Why is advanced Italian Wine Study so complex?](#)

*"I am very impressed with the first edition of the Italian Wine Scholar Unit 1 study manual which is well researched and thoughtfully laid out. [...] I would recommend the Italian Wine Scholar study program for anyone who really wants to learn about the complex and fascinating wine regions of Italy."*  
Jeannie Cho Lee MW, first Asian Master of Wine, award-winning author, wine critic and educator, Contributing Editor for Decanter

## STUDY MATERIALS

EMPOWERING STUDENTS TO SUCCEED



Modeled after the [French Wine Scholar](#)™ program, Italian Wine Scholar™ students will receive the same complete set of study materials... times two (one set for each Italian

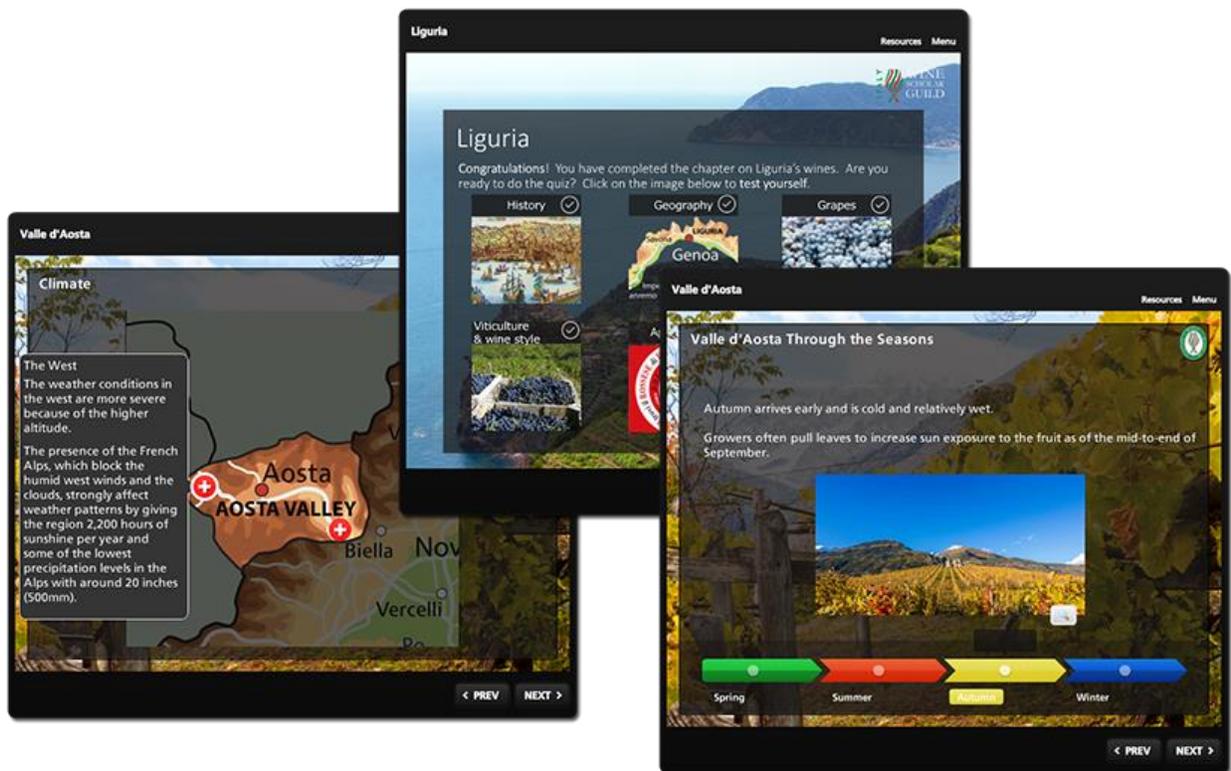
Unit)!

## STUDY MATERIALS FOR EACH UNIT INCLUDES:

- A comprehensive study manual which also serves as reference book
- Learning objectives for each region
- Interactive online study modules for each region (link)
- Online quizzes and learning games for self-evaluation
- Pronunciation exercises

**PLUS:** Access to live and recorded review webinars with [Maurizio Broggi, Education Director for Italy](#)

This extensive list of study resources will empower students to learn and gain a profound working knowledge of the complex and diverse world of Italian wine.

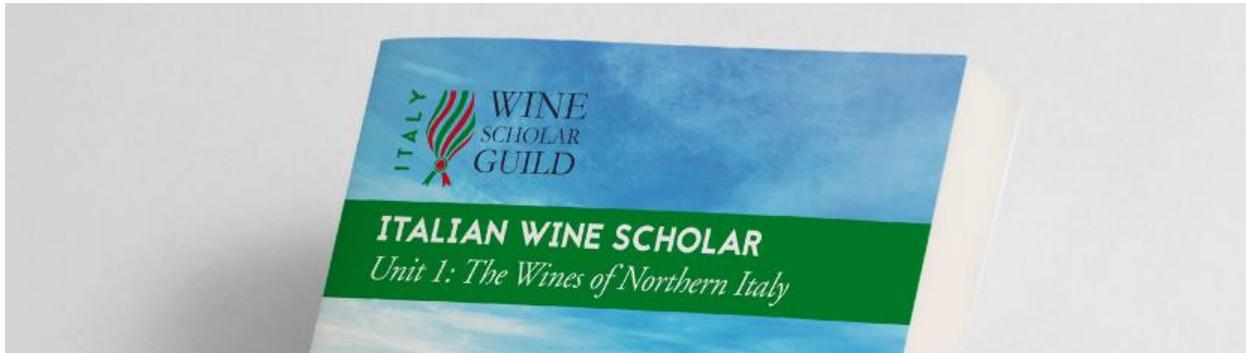


***"Committed students of wine will love the Italian Wine Scholar manual. It's exhaustive coverage of Italy's regions, grape varieties and winestyles will only make you thirsty."***

**Peter Marks, Master of Wine, Vice President of Education at Constellation Academy of Wine**

# THE ITALIAN WINE SCHOLAR STUDY MANUALS

THE MOST COMPREHENSIVE & CURRENT COVERAGE OF ITALY  
AVAILABLE



The Italian Wine Scholar manuals follow a regional approach with strong tie-ins to terroir.

Each chapter is designed for maximum content retention and utilizes a systematic approach, allowing the student to compare and contrast each of the Italian wine regions.

Manuals are current and discuss the most recent trends. They are printed in full-color, are rich in imagery and peppered with the iconic wine labels of each region.

Every Italian wine DOC/G is discussed (vs. just mentioned) and triaged by need-to-know icons. Emphasis is given to the flavor and structure profiles of DOC/G wines

## TOPOGRAPHIC FEATURES

Their role in climate, viticulture and wine quality

### HISTORY

Presented from a viticultural perspective

#### HISTORY

The history of the vine in Italy is inextricably tied to the story of Italian civilization.

Fossils of wild *Vitis* species vines have been found dating back to the Quaternary Period (2.5 mya) in several parts of Italy.

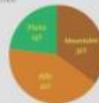
Vines were cultivated widely in Italy prior to 1000 BC by indigenous populations. Among these vines were the *Liberti*, the *Italica* and the *Lignea* in the northwest, the *Vinca* in the southeast, the *Picent* in central Italy and the *Samnites* in the south.



Roman mosaic in Capri, Italy

#### TOPOGRAPHY

The majority of Italy is covered by mountains and hills, which together account for 77% of the total surface. The average altitude is 1,000 ft/300 m above sea level.



**Erbaluce:** Erbaluce is native to the area around the town of Caluso and its environs in the Canavese district of northern Piemonte. It was first mentioned in written documents in the 17th century. Erbaluce's dark skin



Erbaluce grapes. Courtesy of Consorzio Tutela Vini Canavese/Consorzio

### ICONIC WINE LABELS

Highlight need-to-know producers and wines of renown

### WINE LAW

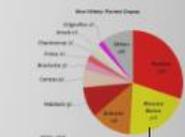
What the regulations mean & why they were put into effect



The Modern Italian Wine Quality Pyramid

The great majority of Italian wines are labeled using the traditional designations (DOCG, DOC and IGT), which continue to be the most common quality designations found on labels today.

At the top of the Modern Italian Wine Quality Pyramid is the broad EU category of Protected Designation of Origin (PDO). Designations of Origin (DOP) (Denominazione di Origine Protetta (DOP). The Italian DOC and DOCG categories fit within it.



### GRAPHS & CHARTS

Summarize key points with clarity and focus

### GRAPES

Described in terms of ancestry/origin, growing preferences and organoleptic traits

## VIVID IMAGES

Paint a living picture



Vineyards trained with the Pergola Trentina system

### VITICULTURE

More than 80% of Trentino's vineyards are planted on the flat valley floor and the slopes of the Valladige. The remaining 20% are in the other, smaller valleys.

The dominant training system is the traditional, local *Pergola Trentina*. This is an over-head training system whereby the canopy spreads out upon an inclined wire framework, reinforced by one or two support arms.

### GLOSSARY

- Abbecato** A medium-dry wine (max. 12% or 12g/l of sugar)
- Alibeco** A vine that is allowed to grow as a free-standing, low bush; also called head training or bush training. It is often used in windy areas.
- Amabile** A medium-sweet wine (max. 4.5% or 4g/l of sugar)
- Anima** Vintage



### ILLUSTRATIVE MAPS

Portrays the lay of the land

### ITALIAN WINE TERMS

Defined and explained

### WINEMAKING PRACTICES

Explained from a sensorial cause-and-effect standpoint

#### WINEMAKING



Lees sitting at the bottom of the barrel

**Lees** are dead yeast cells that settle to the bottom of the tank or vat after fermentation is complete. If wine is allowed to rest on top of these lees, in Italian, *in letto* (or *in botta*), it will pick up a nutty complexity. As these yeasts decompose, they release **mannoproteins** that add "finesse" to the wine, i.e. make it round upon the palate.