



AUF

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University of Florence***SYLLABUS**Rev. 7
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APCIUS INTERNATIONAL SCHOOL OF HOSPITALITY

SCHOOL OF FOOD AND WINE STUDIES**DEPARTMENT OF WINE EXPERTISE****COURSE TITLE: TABLE AND WINE GRAPES OF ITALY: VINEYARD HARVEST****COURSE CODE: FWWERG305****3 semester credits****1. DESCRIPTION**

This course offers students the unique chance to learn regional winemaking cultures and practices supported by a direct on-site experience in the breathtaking Italian countryside. Students will acquire knowledge of different methods of planting, training, irrigation, frost protection and harvesting directly from the wine producers. They will also familiarize with wine operations from vineyard to cellar, from the various winemaking equipment to fermentation tools.

This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

2. OBJECTIVES

The aim of this course is to provide students a full immersion experience in winemaking process, giving a complete overview of the agricultural aspects related to harvest as well as the historical, geographical and cultural factors that make the Italian winemaking tradition renowned worldwide.

Upon successful completion of this course, students will:

- Have a complete overview of table and wine grapes of Italy
- Identify the major wine grape varieties of Italy and their characteristics
- Describe the grape growing traditions for the wine grapes in Italy
- Acquire knowledge of all the practices to be adopted in the vineyard
- Learn the wine production steps and their impact on wine style and flavor
- Become familiar with wine cellar operations from grape selection through fermentation, stabilization and maturation
- Explain the relation between grapes and “terroir” in Italy
- Identify the role of the man in balancing the environmental factors

3. REQUIREMENTS

There are no prerequisites for this course.

4. METHOD

This course consists of lectures, class discussions, projects, and site visits within the local community. 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):

K. Grainger, H. Tattersall - Wine Production. Vine to bottle - Blackwell Publishing, 2005

Ian D'Agata - Native Wine Grapes of Italy, University of California Press, 2014

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

Anderson, Burton, The Wine Atlas of Italy, Mitchell Beazley, 1990.

Bastianich, Joseph – Lynch, David, Vino Italiano, The Regional Wines of Italy, Clarkson Potter, 2002.

Beardsall, Judith, Sniffing the Cork, Atria Books, 2007.

Belfrage, Nicolas, The Finest Wines of Tuscany, Aurum Press, 2009.

Cernilli, Daniele – Sabellico, Marco, The New Italy, a complete guide to contemporary Italian Wine, Octopus Publishings, 2000.

Clarke, Oz – Rand, Margaret, Grapes and Wine, Webster, 2001.

Cox, Jeff, From Vines to Wines, Storey Books, 1999.

Grunner, Gary – Lipinski, Bob, Italian Wine Notes, CreateSpace Independent Publishing Platform, 2013.

Hug, Johnson – Robinson, Jancis, The World Atlas of Wine, Mitchell Beazley, 2013 7th edition.

Koplan, Steven – Smith, Brian – Weiss, Michaela, Exploring Wine, The Culinary Institute of America, 2010.

McGrew, John – Loenholdt, Juergen – Zabadal, Thomas J., Hunt, Arthur C., Amberg, Herman O., Growing Wine Grapes, The American Wine Society, 1993.

Peynaud Emile, Knowing and Making Wine, Wiley, 1984.

Priewe, Jens, Wine from Grape to Glass, Abbeville Press Publishers, 2006.

Robinson, Jancis (ed.), The Oxford Companion to Wine, Oxford University Press, 1994.

Small, Robert W. - Couturier, Michelle, Understanding and Appreciating Wine, Beer and Spirits, Wiley and sons, 2011.

Unwin, Tim, Wine and the Wine: An historical Geography of viticulture and the wine trade, Routledge, 1991.

Winkler, A.J. - Cook, James A. - Kliever, W.M. - Lider, Lloyd A., General Viticulture, University of California Press, 1962.

Small, Robert W. - Couturier, Michelle, Understanding and Appreciating Wine, Beer and Spirits, Wiley and sons, 2011.

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.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.

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

25% Participation and assignments

20% Midterm exam / Field Learning Project (if applicable) / Special/Research Project (if applicable) / Practical evaluation (if applicable)

20% Final Paper/Project/Portfolio

25% Final Exam

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

The Midterm Exam accounts for 20% of the final course grade. For exam time and date consult the course addendum. **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 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 Final Paper/Project accounts for 20% of the course grade.

Format: topic, length, guidelines, and due date will be provided in the course addendum.

Material for research will be available at the university library.

The Final Exam accounts for 25% of the final course grade. For exam time and date consult the course addendum. **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 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 Final Exam is cumulative.

12. LESSONS

Lesson	
Meet	In class
Lecture	Introduction and course overview Introduction to the syllabus and used materials. Information on assignments and exams Table and wine grapes of Italy - Review of essentials of history of viticulture Taxonomy of the genus <i>Vitis</i> - American vine and European vine - Difference between international and <i>native</i> grapes - Hybrids & Crossings - Glossary of wine making Basics of wine tasting
Objectives	Assess the geographical distribution of grape growing in Italy - List the different species cultivated in Italy - Identify where the varieties come from - Know the major table grape varieties - Get confident with wine tasting
Tasting	Typical Italian table grapes IGT Toscana Bianco (Sauvignon & Vermentino)
Readings/Assignments	Please see the material on the course webpage
Additional Readings	Ian D'Agata, Native Wine Grapes of Italy, University of California Press, pp. 25-46 Cox, Jeff, From Vines to Wines, pp.28-51

Lesson 2	
Meet	In class
Lecture	The basics of viticulture The structure of the grape berry - The grape vine - Rootstocks and the reasons for grafting
Objectives	Define the characteristics of the grape berries and their impact on wine making - Understand what is a grape “variety” - Get confident with the vine structure
Tasting	Typical Tuscan wine grapes DOP Irpinia Aglianico
Readings/Assignments	Wine Production.Vine to bottle, Chapter 1
Additional Readings	Ian D'Agata, Native Wine Grapes of Italy, University of California Press, Sangiovese: pp. 426-435, Colorino: pp. 50-53, Canaiolo: pp. 219-223, Cilieggiolo: pp. 248-251

Lesson 3	
Meet	In class
Lecture	Climate and Soil Climate and soil requirements for grape vine cultivation - The enemies of vine - Impact of climate on vine cultivation and grapes development - Impact of soil on wine style and quality
Objectives	Understand the basic conditions for the vine cultivation - Assess the influence of soil and climate on grape and wine quality
Tasting	DOC Trentino Muller Thurgau IGP Terre Siciliane Catarratto
Readings/Assignments	Wine Production.Vine to bottle, Chapter 2-3
Additional Readings	Cox, Jeff, From Vines to Wines, pp.99-102

Lesson 4	
Meet	In class
Lecture	The Vineyard Location and density of planting - Main types of vine training - Irrigation - Work in the vineyard - Definition of pests and diseases
Objectives	Understand the importance of the vineyard location and density of the plants for the final quality of wine - Learn the different training styles and their purposes - Get confident with the common operations in the vineyard - Learn the different types of pests and diseases and their impact on vines and grapes
Tasting	IGT Salento Primitivo from “guyot” vine training system IGT Salento Primitivo from “goblet” vine training system
Readings/Assignments	Wine Production.Vine to bottle, Chapter 4-5
Additional Readings	Cox, Jeff, From Vines to Wines, pp.102-125, 214-227

Lesson 5	
Meet	In class
Lecture	The Harvest Grape ripeness & When to pick - Harvesting methods: hand VS machine picking - First grapes selection
Objectives	Understand the impact of grapes ripeness on wine quality - Identify the main picking methods - Assess the different quality of wines based on the picking process
Tasting	DOC Colli di Luni Vermentino DOC Maremma Toscana Vermentino
Readings/ Assignments	Wine Production.Vine to bottle, Chapter 7
Additional Readings	Cox, Jeff, From Vines to Wines, pp.239-255

Lesson 6	
Meet	In class
Lecture	Basics of Vinification Part.1 Review of the principles of vinification - Winery location and design - Winery equipment Processing the grapes Grape reception - Grape handling strategies eg. de-stalking, crushing, pressing and skin contact - Wine presses - First filtrations
Objectives	Identify the basic winemaking steps - Learn the indispensable equipment for winemaking - Get confident with the impact of winery structure on the production of wine - Assess the different pressing systems
Tasting	IGT Toscana Rosato Sangiovese DOCG Montecucco Sangiovese
Readings/ Assignments	Wine Production.Vine to bottle, Chapters 8, pp. 66-67, pp. 73-79
Additional Readings	Cox, Jeff, From Vines to Wines, pp.257-272

Lesson 7	
Meet	In class
Lecture	MIDTERM EXAM

Lesson 8	
ACADEMIC BREAK	

Lesson 9	
Meet	In class
Lecture	Basics of Vinification Part.2 Must treatments Maceration, pump overs, temperature control, fermentations - Overview of fermentation vessels: impact on wine style - Aerobic and anaerobic fermentation - Role of yeasts, enzymes, and temperature
Objectives	Learn the strategies for the extraction of color, aroma, flavor and tannin - Learn the various options of pump over and their impact on final wine quality - Understand the purpose of fermentations and the different conditions in which they occur
Tasting	DOCG Chianti (from selected yeasts) DOCG Chianti (from native yeasts)
Readings/ Assignments	Wine Production.Vine to bottle, pp. 80-86
Additional Readings	Cox, Jeff, From Vines to Wines, pp.304-322

Lesson 10	
Meet	In class
Lecture	Basics of Vinification Part.3 Wine Maturation Steel VS Barrel: impact on wine style and quality - The importance of the barrel size, wood quality and manufacturing - Barrel maturation VS oak treatments - Racking
Objectives	Assess the different impact of steel and wood on wine quality and aging stability - Understand the peculiar characteristics wood transfers to the wine - Identify the common oak treatments - Know what happens to wine during maturation - Understand the purpose of racking during maturation
Tasting	DOC Oltrepò Pavese Pinot nero (aged in steel vat) DOC Alto Adige Pinot nero Riserva (aged in french barriques)
Readings/ Assignments	Wine Production.Vine to bottle, pp. 86-90

Lesson 11	
Meet	In class
Lecture	Pre-bottling operations & Bottling Filtering processes - Sulphur dioxide purposes - Stabilization - Bottling Corking: comparison of the up-to-date options
Objectives	Define the most common wine filtering techniques - Understand the purpose of sulphur dioxide and its impact on wine quality - Get confident with the different standard bottle shapes and sizes - Identify the different “corking” methods and their final impact on wine quality and aging
Tasting	DOC Oltrepò Pavese Riesling (screw cork) DOC Cirò Bianco (unfiltered)
Readings/ Assignments	Wine Production.Vine to bottle, Chapter 11
Additional Readings	Cox, Jeff, From Vines to Wines, pp.353-361

Lesson 12	
Meet	In class
Lecture	The vintage: what makes a wine a great wine? Analysis and reflections on the whole wine process from the vineyard to the bottle Problems and solutions of wine making Problems in the vineyard, when handling the grapes, and during winemaking phases
Objectives	Understand how the success of a wine depends on an incredibly wide combination of factors - Get confident with the most common problems and mistakes - Understand how wine producers cope with problems and what solutions can apply
Tasting	DOC Etna Rosso Nerello (from grafted vines) DOC Etna Rosso Nerello (from un-grafted vines)
Readings/ Assignments	Wine Production.Vine to bottle, Chapter 16

Lesson 13	
Meet	Common faults and their causes Corked wine, oxidation, volatile acidity, excessive sulphur dioxide, reductivity, yeasts and moulds Review of the wine glossary
Lecture	Be able to recognize the most common wine faults and understand their origin - Identify key words referred to the whole winemaking process
Objectives	Wine faults assessment
Readings/ Assignments	Wine Production.Vine to bottle, Chapter 17

Lesson 14	
Meet	In class
Lecture	Guided blind tasting Going backwards from the glass to the vine: final assessment of wine tasting skills. Final Project Presentation Final Review
Objectives	Be able to recognize the production steps of wine through organoleptic analysis Identify wine characteristics and be able to connect to a specific method of production
Tasting	Guided blind tasting of wines obtained with different production methods
Readings/ Assignments	Review course readings

Lesson 15	
Meet	In class
Lecture	FINAL EXAM