



COURSES ON WINE TASTING, OENOLOGY, ITALIAN WINES AND FOOD-WINE PAIRING

The scheduled classes take place in the dates below, in Diestsesteenweg 468 (3010 - Leuven).
 They are given in English by Daniele Mammoli, certified Sommelier, wine educator and Scientist (Ph.D. in Chemistry).
 At the beginning of each level, participants will receive didactic material and gadgets.
 A certificate might be provided after level 3, following the positive outcome of an optional exam on all levels.
 In case of interest, further classes can be organized in other dates, either in English or Italian.

To register, contact me at info@wineguru.be, stating name and level(s) of interest. Then, pay at BE05068950789175.

LEVEL 1 <i>Introduction to wine tasting and oenology</i> 120 €	<i>Intensive on Sunday 26th May from 10:30 AM to 5:30 PM</i>	Basic wine-tasting techniques (concepts & table)	The first level is focused on basic wine tasting techniques (theory and practice) and principles of oenology and winemaking. After completion, a participant will be able to describe the basic features of a wine. at least 10 wines / samples will be tasted <u>No specific requirements needed to attend this level</u>
		Oenology and winemaking (white, rosé, red)	
		Sparkling wines	
		Sweet wines	
LEVEL 2 <i>Advanced wine tasting & great Italian wines</i> 190 €	<i>Friday 7 June 2024 from 18:00 to 20:30</i>	Advanced wine-tasting techniques (concepts & table) Focus on Italy: North	The second level will deal with advanced tasting techniques and it is preparatory for Level 3, where these notions will be used for wine-food pairing. In addition, there will be a focus on Italy and some of its most renowned wines, such as <i>Brunello di Montalcino, Barolo, Amarone della Valpolicella, Etna Rosso, Taurasi</i> and so on. After completion, a participant will be able to accurately describe a wine and will have a general idea of the wine production in Italy. at least 12 wines / samples will be tasted <u>Basic knowledge of wine tasting and oenology is needed to attend this level (Level 1 or similar - contact me if you have any doubts)</u>
	<i>Friday 14 June 2024 from 18:00 to 20:30</i>	Practice of advanced wine-tasting techniques Focus on Italy: Center	
	<i>Friday 21 June 2024 from 18:00 to 20:30</i>	Practice of advanced wine-tasting techniques Focus on Italy: South and Island	
LEVEL 3 <i>Food-wine pairing</i> 290 €	<i>Friday 27 September 2024 from 18:00 to 20:30</i>	Food-wine pairing (concepts & table) Practice: carbohydrates & eggs	The third level will deal with tasting food and pairing it to the most appropriate wine. It is intended for both privates and Ho.Re.Ca. professionals. After completion, a participant will be able to assess and conceive food-wine pairings. at least 9 wines / samples will be tasted and paired to delicious food (including meat and fish cooked via sous-vide methods) <u>Level 2 is mandatory to attend level 3</u>
	<i>Friday 4 October 2024 from 18:00 to 20:30</i>	Practice of food-wine pairing Theory and practice: meat & mushrooms & vegetables	
	<i>Friday 11 October 2024 from 18:00 to 20:30</i>	Practice of food-wine pairing Theory and practice: cheese & fish	

BY PURCHASING THE THREE LEVELS ALL AT ONCE YOU SAVE 70 € AND PAY ONLY 530 €