



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 or to have info about dates, contact me at info@wineguru.be, stating name and level(s) of interest.

<p><u>LEVEL 1</u></p> <p><i>Introduction to wine tasting and oenology</i></p> <p>120 €</p>	<p><i>Intensive</i> (once - an entire Sunday) OR <i>Regular</i> (3 lessons – one per week)</p>	Basic wine-tasting techniques (concepts & table)	<p>The first level is focused on basic wine tasting techniques (theory and practice) and principles of oenology and winemaking.</p> <p>After completion, a participant will be able to describe the basic features of a wine.</p> <p>at least 10 wines / samples will be tasted</p> <p><u>No specific requirements needed to attend this level</u></p>
		Oenology and winemaking (white, rosé, red)	
		Sparkling wines	
		Sweet wines	
<p><u>LEVEL 2</u></p> <p><i>Advanced wine tasting & great Italian wines</i></p> <p>150 €</p>	<p><i>Intensive</i> (once - an entire Sunday) OR <i>Regular</i> (3 lessons - one per week)</p>	Advanced wine-tasting techniques (concepts & table) Focus on Italy: North	<p>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</i>, <i>Barolo</i>, <i>Amarone della Valpolicella</i>, <i>Etna Rosso</i>, <i>Taurasi</i> and so on.</p> <p>After completion, a participant will be able to accurately describe a wine and will have a general idea of the wine production in Italy.</p> <p>at least 9 wines / samples will be tasted</p> <p><u>Basic knowledge of wine tasting and oenology is needed to attend this level</u> (Level 1 or similar - contact me if you have any doubts)</p>
		Practice of advanced wine-tasting techniques Focus on Italy: Center	
		Practice of advanced wine-tasting techniques Focus on Italy: South and Island	
<p><u>LEVEL 3</u></p> <p><i>Food-wine pairing</i></p> <p>190 €</p>	<p><i>Intensive</i> (once - an entire Sunday) OR <i>Regular</i> (3 lessons - one per week)</p>	Food-wine pairing (concepts & table) Practice: carbohydrates & eggs	<p>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.</p> <p>After completion, a participant will be able to assess and conceive food-wine pairings.</p> <p>at least 10 wines / samples will be tasted and paired to delicious food (including meat and fish cooked via sous-vide methods)</p> <p><u>Level 2 is mandatory to attend level 3</u></p>
		Practice of food-wine pairing Theory and practice: meat & mushrooms & vegetables	
		Practice of food-wine pairing Theory and practice: cheese & fish	

BY PURCHASING THE THREE LEVELS ALL AT ONCE YOU SAVE 50 € AND PAY ONLY 410 €