



## 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](mailto:info@wineguru.be), stating name and level(s) of interest.

<b><u>LEVEL 1</u></b>  <i>Introduction to wine tasting and oenology</i>  <b>120 €</b>	<u>Intensive</u> <i>(once - an entire Sunday)</i> OR <u>Regular</u> <i>(3 lessons – one per week)</i>	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	
<b><u>LEVEL 2</u></b>  <i>Advanced wine tasting &amp; great Italian wines</i>  <b>120 €</b>	<u>Intensive</u> <i>(once - an entire Sunday)</i> OR <u>Regular</u> <i>(3 lessons - one per week)</i>	Advanced wine-tasting techniques	<p>The second level deals with advanced tasting techniques: through specially designed tasting exercises, you will enhance your ability to identify complex flavors and articulate your impressions with confidence. Following an introduction to key Italian wine territories, you will explore a curated selection of iconic wines, such as <i>Brunello di Montalcino, Barolo, Amarone della Valpolicella, Etna Rosso, Taurasi</i> etc</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>Several tasting samples and 5 iconic Italian wines will be tasted</p> <p><u>Basic knowledge of wine tasting and oenology is welcome to attend this level</u></p> <p><u>(Level 1 or similar - contact me if you have any doubts)</u></p>
		Introduction to famous Italian wine regions	
		Tasting of iconic Italian wines	
<b><u>LEVEL 3</u></b>  <i>Food-wine pairing</i>  <b>120 €</b>	<u>Intensive</u> <i>(once - an entire Sunday)</i> OR <u>Regular</u> <i>(3 lessons - one per week)</i>	Quick intro to wine tasting	<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 7 wines will be tasted and paired to delicious food (e.g., meat or fish cooked via sous-vide methods)</p> <p><u>Basic knowledge of wine tasting and oenology is welcome to attend this level</u></p> <p><u>(Level 1 or similar - contact me if you have any doubts)</u></p>
		Food-wine pairing (concepts & table)	
		Practice of food-wine pairing	

**BY PURCHASING THE THREE LEVELS ALL AT ONCE YOU PAY ONLY 299€**