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PREP COURSE

ITALIAN WINE

PREP COURSE

SCHOLAR

LEARNING OUTCOMES:

- Describe key factors that influence **each appellation's climate** (the influence of rivers, lakes, seas, valleys, mountains, winds)
- Recall the **main grape varieties associated with each wine covered** in the session
- Identify the **location of the profiled appellations** on a map of Italy
- **Recall vinification and aging techniques** that contribute to the style of the wines
- Describe the **meaning of key labelling terms**
- Recall and describe the **style of each of the wines** covered in the session

PUBLIC LEARNERS:

- Professionals and amateurs **who are passionate** about Italian wines
- **Professionals of the wine industry** who wish to have a knowledge of Italian wines
- Advanced professionals who wish **to specialize in Italian wines**
- Although it is not mandatory prerequisite, it is easier to take a Wine Scholar course if you have already obtained the **WSET® Level 2 in Wine**

IN SHORT

PREREQUISITES: None

MODALITY: Online and presential

TASTING: 15 wines

DURATION: 1 year of access to the platform + 1 day in face-to-face (7h30)

CERTIFICATION: Italian Wine Scholar Prep Certificate

TOTAL PRICE: 290€

LEARNING CENTERS: Bordeaux

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

MODULE 1: Northern Italy - Road map, viticulture, wine making, wine characteristics, food and wine pairing

- Sparkling wines: Prosecco DOC & Conegliano Valdobbiadene Prosecco DOCG, Trento DOC, Franciacorta DOCG, Lambrusco DOCs, Asti DOCG & Moscato d'Asti DOCG
- White wines: Gavi DOCG, Roero Arneis DOCG, Lugana DOC, Soave DOC & Soave Superiore DOCG, Alto Adige DOC, Collio DOC & Friuli Colli Orientali DOC
- Red wines: Dolcetto d'Alba DOC, Barebera d'Asti DOCG, Barolo DOCG & Barbaresco DOCG, Amarone della Valpolicella DOCG

MODULE 2: Central Italy - Road map, viticulture, wine making, wine characteristics, food and wine pairing

- White wines: Vernaccia di San Gimignano DOCG, Orvieto DOC, Verdicchio dei Castelli di Jesi DOC, Vin Santo DOCs
- Red wines: Montepulciano d'Abruzzo DOC, Chianti Classico DOCG, Brunello di Montalcino DOCG, Bolgheri DOC, Montefalco Sagrantino DOCG

MODULE 3: Southern Italy - Road map, viticulture, wine making, wine characteristics, food and wine pairing

- White wines: Vermentino di Gallura DOCG, Fiano di Avellino DOCG, Greco di Tufo DOCG, Passito di Pantelleria DOCG, Marsal DOC
- Red wines: Cannonau di Sardegna DOC, Sicilia Nero d'Avola DOC, Etna DOC, Primitivo di Manduria DOC, Taurasi DOCG

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ENROLMENT:

- Validation of the registration with the WiSP Team: **complete and signed registration form, signed rules and regulations and annexed documentation** according to the selected financing method
- 7 days after the validation of the registration: receipt of the **training material and access to the e-learning platform**
- 15 days before the start of the training course: **receipt of the invitation** to the training course

LEARNING TERMS AND TOOLS:

- Reception of the official **Italian Wine Scholar Prep Course book** which covers the whole program
- One year access to online resources
- Evaluation in face-to-face in Bordeaux
- **Receipt of results** by email 6 weeks after the course and **sending of the diploma** by post

ASSESSMENT TERMS:

- **Exam of 45 minutes** composed by 50 multiple choice questions
- Pass marks : 60% right answers
- Resit possible

TO CONTINUE

- WSET Level 1 in wines
- WSET Level 2 in wines
- WSET Level 1 in spirits
- WSET Level 2 in spirits

KEY STRENGTHS WiSP

WiSP is a campus dedicated to wines and spirits, located in the most prestigious vineyards in the world, and at the convergence of two emblematic spirits regions.

Created in 2011, WiSP wants to offer courses in regard to the skill needs.

- **Each learner** is supported at each step of his learning path.
- **3 locations** : Bordeaux, Toulouse and Paris.

ACCESSIBILITY OF THE COURSE

Accessibility of the course to **people with disabilities**.

Please, you can contact our responsible for disability:

- **By phone +33 (0)5 57 71 75 61**
- **By email contact@wisp-campus.com**
- **Public Accessibility Register**

