



From November 2023

Wineclass:

ITALIAN OENOLOGY AND WINE TASTING

Knowing how to taste and describe a wine/Denological techniques/The wines of Italy



From 2013, DIL's wine classes have given a solid background to wine professionals in Luxembourg and Grand Duchy.

Teacher: Isabella Sardo, President DILasbl ' Degustatore Ufficiale AIS, Best Sommelier of Luxembourg in 2008.

When: 8 Mondays evenings from November the 6th at 19:00 (Check the timetable hereafter for details)

Where: Luci Restaurant, 51 Rue Pierre Krier, 1880 Bonnevoie (Luxembourg)

Languages used: these will be chosen according to the requirements of the group, French, English or Italian

Price per person: 450 euros. Price includes all materials needed for the course, all the wines and the closing dinner.



These wine lessons will enable you to learn the basics of tasting techniques, the evaluation of wines, the wine service, the different winemaking processes and the geography of appellations in Italy as well as the history of Italian wine. At the end of this course, students will take a test. Those who pass it will be entitled to a Level 1 DIL association certificate: 'Attestation Module 1'.

There are a limited number of places available! Registrations till 31st of October through a bank transfer to: Degustatori Italiani Lussemburgo IBAN : LU59 0019 4055 7483 4000

Please email us at dil.degustatori@gmail.com



TIMETABLE

6th November 2023: Introduction to the History of the Italian oenology; first elements of tasting techniques. Two wines to taste: Barbera docg, Chianti Riserva docg.

13th November 2023: Small oenology excursus: from the vineyard to the cellar. Two wines to taste: Trebbiano doc, Castel del Monte Bombino Nero docg

27 November 2023: The wines of northern Italy. Three wines to taste: Friulano docg, Barolo docg, Amarone docg

4th December 2023: The wines of the central Italy. Three wines to taste: A Bolgheri doc, A Sagrantino di Montefalco docg, a Montepulciano d'Abbruzzo doc.

8th January 2024: The wines of southern Italy. Three wines to taste: Greco di Tufo docg, Cannonau di Sardegna doc, Etna Rosso doc.

22nd January 2024: Sparkling and sweet wines. Four wines to taste: Prosecco docg, Franciacorta docg, Moscato d'Asti docg, Passito di Pantelleria doc.

5th February 2024: An introduction to wine pairings and wine service. This last session includes **a full dinner** and will take place around the table so as to focus on the food pairings with the four recommended wines. Wines: Fiano d'Avellino docg, Cerasuolo di Vittoria docg, Brunello di Montalcino docg, Albana di Romagna Passito docg.

4th March 2024: Final test (blind tasting of two wines)



ITEMS MAY VARY ACCORDING TO AVAILABILITY