



# ICIF WORLD WINE

## **PROFESSIONAL SOMMELIER COURSE WITH A.I.S.- ITALIAN ASSOCIATION OF SOMMELIERS QUALIFICATION**

The Professional Sommelier Course with A.I.S qualification, has a duration of 3 weeks of theoretical-practical lessons in the wine cellar of the Castle of Costigliole d' Asti.

Immersed in the pleasant and evocative atmosphere of the ancient cellars of the Castle of Costigliole d'Asti, the professional and qualified AIS teachers guide the candidates Sommeliers through a "full immersion" training course regarding the culture of Italian and international oenology, including wine tasting technique and food and wine pairing, the participants discover the instinct that will guide them in the world of wine becoming aware of their sensory organs.

At the end of the Course the students receive the Sommelier diploma and if they satisfy the requested requirements, they receive the Professional Sommelier Diploma.

### **TOPICS OF THE COURSE**

WINE-GROWING AND OENOLOGY

TASTING TECHNIQUE

NATIONAL AND INTERNATIONAL OENOGRAPHY

THE ITALIAN ASSOCIATION OF SOMMELIERS AND THE PROFESSION

TECHNIQUE OF WINE SERVICE

CUISINE ELEMENTS AND GASTRONOMY

FOOD-AND WINE PAIRING TECHNIQUE

EDUCATIONAL TRIP

To check the program of the three levels:

**HYPERLINK**

<http://www.aisitalia.it/Data/Sites/1/media/formazione/CORSOSOMMELIERPROGRAMMA07-10-11.pdf>

## THE CALENDAR OF THE COURSE IN DETAILS

### LEVEL 1 FIRST WEEK FROM THE 5<sup>TH</sup> TO THE 9<sup>TH</sup> OF MARCH 2012

#### Monday

- Viticulture and Oenology
- Oenology and special wines

#### Tuesday

- Tasting technique: visual test, olfactory test, tasting test

#### Wednesday

- Spirits
- Beer, cereals and other spirits

#### Thursday

- The work of the Sommelier
- The service techniques and the wine cellar

#### Friday

- Self-assessment and revision

### LEVEL 2 SECOND WEEK FROM THE 12<sup>TH</sup> TO THE 16<sup>TH</sup> OF MARCH 2012

#### Monday

- Wines description and tasting: Aosta Valley, Piedmont, Liguria, Lombardy, Trentino Alto Adige, Friuli Venezia Giulia and Veneto

#### Tuesday

- Wines description and tasting: Tuscany, Emilia Romagna, Marche, Umbria, Lazio, Abruzzo, Molise, Campania, Apulia, Basilicata, Calabria, Sicily and Sardinia

#### Wednesday

Wines description: France part 1 / France part 2

#### Thursday

- European Wines description: Spain, Portugal, Germany, Austria, Hungary
- Wines description: North and South America, California, Chile, Argentina and Brazil
- Wines description: Australia, New Zeland and South Africa

#### Friday

- Tasting technique in depth and self-assessment

### LEVEL 3 THIRD WEEK FROM THE 19<sup>TH</sup> TO THE 24<sup>TH</sup> OF MARCH 2012

#### Monday

- Food and wine pairing technique
- Food and wine pairing sensorial analysis with eggs and sauces
- Food and wine pairing sensorial analysis with oil, vinegar and other dressings

#### Tuesday

- Pairing with cereals and its derivatives
- Pairing with meat and cured meats

#### Wednesday

- Pairing with fish and shellfish
- Pairing with mushrooms, truffles, vegetables and legumes

## **Thursday**

- Pairing with cheeses and desserts

## **EDUCATIONAL LUNCH**

- Written Test
- Test correction

## **Friday**

- Oral Test

## **Saturday**

- Visit to a winery of Piedmont Region- Free lunch

## **THE FEES (€ 4.000)**

The fee for the Professional Sommelier Course with A.I.S. qualification, with a duration of 3 weeks, is of **4.500 euro per person.**

**Thanks to the sensibility regarding the professional training and to the confidence in ICIF of many Wine Companies, after having offered an important support in the realization of three courses with professional qualification, which took place in Sao Paulo, Brazil, ICIF WORLD WINE in collaboration with AIS, with the purpose to activate the first course conducted entirely in Italy, will benefit again of their support, which will contribute an amount of 500 euro to all the participants who will enroll, therefore the final fee for the Course will be of 4.000 euro and includes:**

- n.3 weeks of lesson at the ICIF Headquarter in the Castle of Costigliole d'Asti;
- n.1 Visit to a Wine Producer from the Piedmont Region;
- n.6 textbooks: IL MONDO DEL SOMMELIER (THE WORLD OF SOMMELIER), LA DEGUSTAZIONE (THE TASTING), IL VINO ITALIANO /volume 1 e volume 2 (THE ITALIAN WINE /volume 1 and volume 2), IL VINO NEL MONDO (THE WINE IN THE WORLD), IL CIBO E IL VINO (THE FOOD AND WINE);
- n.3 tasting notebooks (one for each level);
- Meals at the Institute and accommodation at the ICIF Guest-House called Cascina Salerio;
- Bus transfer to the School in Costigliole d'Asti at arrival and departure (only for groups, for single arrivals no transportation is provided);
- Registration with AIS Association;
- AIS tastevin;
- AIS badge;
- One year subscription to the Bibenda magazine;
- The "Duemilavini d'Italia" Guide for the following year in which the enrolment is formalized;
- Free entrance for one day at Vinitaly;
- Carrying case with 4 glasses;
- Sommelier diploma and if the student satisfy the requested requirements, will receive the Professional Sommelier Diploma.

## **THE FEE DOES NOT INCLUDE**

- Flights to and from Italy;
- Anything not mentioned above.

**The lessons will be held by the AIS instructor in Italian, flanked by an interpreter who will simultaneously translate into English.**

**The starting date for this Course will be Monday 5<sup>th</sup> March 2012, the enrollments have to reach us, after compiling the following application form, no later than 20<sup>th</sup> February 2012. After this date the ICIF Direction will send confirmation to each participant.**

- It will not be possible to attend only one level, but attendance is compulsory for all three levels;
- In case of unforeseeable circumstances, which will prevent the completion of the course, it will be possible to recuperate during the following ais course.

### **PAYMENT PROCEDURE**

**-1.000 € at enrollment (no later than 20th February 2012);**

**-3.000 € balance at least 5 days before the starting date of the Course.**

By wire transfer to the following bank account details:

Account number: 000000024027

IBAN: IT16 D060 8547 4100 0000 0024 027

SWIFT CODE: CASRIT22

Beneficiary: ICIF-Italian Culinary Institute for Foreigners

Name of the Bank: Cassa di Risparmio di Asti

Address of the Bank: Piazza Umberto I, 29 - 14055 Costigliole d'Asti(AT)



### **For information and enrolment:**

Compile the following application form and send it to: [icif@icif.com](mailto:icif@icif.com)

If you have any queries please contact us at ICIF- Italian Culinary Institute for Foreigners  
Phone (+39) 0141/962171 Fax. (+39) 0141/962993.



**DOMANDA DI ISCRIZIONE  
REQUEST OF APPLICATION**

Nome / Name \_\_\_\_\_

Cognome / Surname \_\_\_\_\_

Indirizzo di residenza / Address of residence \_\_\_\_\_

Città / City \_\_\_\_\_

Cap / Zip Code \_\_\_\_\_

Provincia / Province \_\_\_\_\_ Stato / Country \_\_\_\_\_

Telefono o Fax / Phone no. or Fax \_\_\_\_\_

E-mail \_\_\_\_\_

Data di nascita / Date of birth (dd-mm-yy) \_\_\_\_\_

Luogo di nascita / Place of birth \_\_\_\_\_

Sesso / Sex \_\_\_\_\_ Nazionalità / Nationality \_\_\_\_\_

Codice Fiscale / Tax Code \_\_\_\_\_

Data di inizio del Corso ICIF scelto / Starting date of the ICIF Course chosen \_\_\_\_\_

Titoli di studio o diplomi relativi al settore enogastronomico /  
Educational qualifications or certificate regarding the Food and Wine sector  
\_\_\_\_\_  
\_\_\_\_\_

Esperienze professionali di lavoro (luogo-periodo) /  
Professional work experiences (place-period)  
\_\_\_\_\_  
\_\_\_\_\_

Dati per emissione fattura (solo se diversi dal nominativo dell'iscritto al Corso) /  
Information for the invoice issue (only if different from the name of the student enrolled to the Course)  
\_\_\_\_\_  
\_\_\_\_\_

