

Professional Sommelier Course with A.I.S.- ASSOCIAZIONE ITALIANA SOMMELIERS qualification

PROGRAM

WINE-GROWING

- _Analysis of grape components
- _Wine-growing in European Countries
- _Wine-growing in France
- _Wine-growing in principal countries worldwide

OENOLOGY

- _Analysis of must components
- _Analysis of wine components in relation to organoleptic characteristics
- _Vinification techniques: in white, in light red, in red, raisin wine, special wines (sparkling wines, sweet wines, aromatic wines)
- _Storing in the wine cellar and cave du jour
- _Italian labels: V.D.T - I.G.T - D.O.C. - D.O.C.G
- _The main wine production areas in Italy

TASTING TECHNIQUE

- _Tasting technique: objectives, tools and equipment, rules and suggestions
- _Tasting phases: visual test – olfactory test – tasting test

OENOGRAPHY

- _Legislation and national oenography
- _North-western national oenography
- _North-eastern national oenography
- _Central national oenography
- _Southern national oenography

FOOD AND WINE PAIRING TECHNIQUES

- _Wine and food organoleptic analysis related to food-and-wine pairing
- _Food-and-wine pairing graphical evaluation sheets, practical tests, observations and conclusions

9 weeks externship

In order to help the student choose the didactic course most suitable for his requirements, three versions have been developed, each with different objectives.

- VERSION A.

Aimed at foreigners participating in the Course that will take place for 2/3 in their own Country and for 1/3 in Italy at the ICIF headquarters in Costigliole d' Asti. This program is especially designed for those who are interested but have limited time to spend abroad, in this way they follow most of the didactic program directly in their own Country, completing the program in Italy where they receive the Professional Sommelier diploma with AIS qualification. In this program, during the time spent in Italy, professional teachers will approach the subject of food-and-wine pairing in great depth. **This version does not provide the optional period of externship.**

- VERSION B.

Held exclusively in Italy, it is aimed at homogenous groups of foreign students selected by language; also in this program professional teachers will concentrate on the subject of food-and-wine pairing with the consequent achievement of the Professional Sommelier diploma with AIS qualification at the end of the Course. **This version does not provide the optional period of externship.**

- VERSION C.

Aimed at those who, having the availability of time, will be able to participate in the Course which is divided in two parts and takes place entirely in Italy. The first part consists of theoretical and practical lessons in the wine cellar of the Castle of Costigliole d' Asti and continues the training with a period of **externship** in a structure selected by the School such as hotels, restaurants, wine cellars or wine bars, subsequently returning to ICIF School for a final phase of training for the achievement of the Professional Sommelier diploma with AIS qualification.