

GRAPPOLO



FOOD & WINE
SCHOOL

Italian Wine Maestro Certification Course

Grappolo Wine School is excited to bring this 201-level course of the Vinality International Academy (VIA) study program to Colorado

WHAT IS THE ITALIAN WINE MAESTRO CERTIFICATION?



This multi-week certification course introduces the wealth of native Italian grape varieties essential to comprehending Italy's fascinating wines.



Focusing on:

- Regional appellations
- Autochthonous grapes
- And a deep exploration of Italian wine and food culture

WHO IS THIS COURSE FOR?

- Hospitality professionals
- Retail specialists
- Importers
- Distributors
- Wine buyers
- Educators
- Wine journalists/bloggers
- And passionate enthusiasts

DETAILS

- **Sundays: February 18, 25; March 3, 10**
- **Final exam Saturday, March 30**
- **9:00am - 4:00 each day**
- **Where: Restaurant Olivia 290 S. Downing Denver, CO 80209**
- **Investment: \$925 (textbook excluded)**

SCOTT THOMAS, IWA, CWE

Italian Wine Ambassador/Vinality International Academy Maestro Educator, leads dynamic learning sessions through all 20 regions, grape by grape while tasting the most important examples along the way using the VIA tasting grid, developed specifically for uncovering the nuances of Italian wines.

LEARNING OUTCOMES

- Able to understand and explain the history, geography, wine laws, and labeling of Italian wines and styles.
- Capable of describing and understanding the key factors that influence the characteristics and differences between Italian native grape varieties.
- Able to correctly taste, identify, and assess the characteristics & quality of Italian wines and styles.
- Capable of describing and understanding the key production factors that influence the characteristics and differences between regional Italian wine styles including sparkling, dry, fortified & sweet wines.
- Adept in providing accurate, authentic, and credible information and advice on Italian wine.

In order to fully grasp the concepts covered during the course, students should come to the Maestro program with a basic understanding of viticulture and winemaking techniques, as this will not be covered in the scope of this course. Prior wine certifications may be helpful but are not considered a prerequisite.

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YOU RECEIVE

- 24 hours of in-person masterclass sessions
- Guided tastings of more than 70 regionally-classic wines
- Earn the title "Italian Wine Maestro" after passing a written exam and blind tasting
- Career-advancing knowledge and confidence representing Italian Wine
- Becoming a member of the vibrant VIA community



SYLLABUS

- Session 1: Introduction, families, and groups & focus on Italian sparkling
- Session 2: Piedmont's native grapes
- Session 3: Native grapes of Veneto & Valle d'Aosta
- Session 4: Native grapes of Friuli-Venezia Giulia & Trentino-Alto Adige
- Session 5: Native grapes of Liguria, Emilia-Romagna, Tuscany & Umbria
- Session 6: Native grapes of Le Marche, Abruzzo & Puglia
- Session 7: Native grapes of Lazio, Campania & Calabria
- Session 8: Native grapes of Sicily & Sardegna
- Session 9: Final Exam + Blind Tasting

TESTING METHOD & GRADING

- A written 50-question exam in one hour
- A blind tasting of two wines: one white, one red
- Students must demonstrate a passing grade of 75% on each section

VINITALY INTERNATIONAL

- Vinality International Academy (VIA) aims to be the gold standard of Italian wine education. VIA offers a complete educational path with standardized courses that will teach professionals and educators to master the diversity of Italian wine in a rigorous, organized manner
- VIA offers three levels of certification:
 - Italian Wine Maestro
 - Italian Wine Ambassador
 - Italian Wine Expert
- Students who successfully pass the Italian Wine Maestro course and wish to further their studies may apply to enroll in the rigorous VIA study program held annually in Verona and abroad, wherein students pursue either Ambassador or Expert credentials. [LEARN MORE](#)

REQUIRED TEXT
ITALIAN WINE UNPLUGGED 2.0
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