

## **Course Title: Exploration of Wine Culture in Italy**

### **Course Description:**

Whether it occurred by accident or design, the invention of wine has been lauded as a fundamental achievement in human history. Wine's preeminent role in sacred and secular life throughout the millennia is celebrated in literature, arts, religious rituals and the culinary field. Wine production and trade has created great economic wealth, been the cause of many conflicts, and spurred territorial conquests. For thousands of years, wine has played an important role as an agricultural product that ensures a livelihood for both producers and distributors, and to this day, it remains a cornerstone of the food and beverage industry.

In this course, students trace the origin of wine, how it spread throughout the old and new world and its historic importance in many societies as a "basic food" for both rich and poor, so as to arrive at a better understanding of wine's place in the modern world.

A majority of the course is dedicated to the study of the modern history of Italian wine, beginning in the late 1960s and early 1970s and arriving at the present day. Students learn about the geography, history and development of wine in Italy this period, and its key playing role in the modern Italian economy and culture.

## Learning Outcomes

The course aims to give students images, feelings, tasting of different Italian wines, wine education, history, work, economy of the great Italian civilization which is now experiencing a second rebirth.

### By the end of the course students should be able to:

- Appreciate how historical events changed the way people perceived the wine in Italy;
- Identify the most important Italian wine areas with particular focus on Tuscan region.
- Describe and evaluate wine professionally including assessing a wine's color, aroma, flavor, body, finish and overall quality;
- Understand the cultural aspect of the wine;
- Understand the key word: moderation;
- Understand the Italian Wine Classification;
- Course Objectives:
- Through their participation in this course, students will:
- examine the role of the Greeks and Romans in the dissemination of grape vines and wine-making techniques, as well as the importance of wine in these societies;
- be able to discuss the geographic origin of Italian wine and describe modern methods of wine production;
- learn about different Italian red and white wines;
- learn how to taste wine;
- describe key Italian wine classifications such as DOC, DOCG, IGP and their role in the wine market;
- describe the development of new and different wines and their importance as innovative products in the field.

## Textbook

Instructor's presentations

## Further Optional Materials

### Primary Texts and Audiovisual Materials

Filiputti, W. *The Modern History of Italian Wine*. Milano: Skira, 2016. Print

D'Agata, I. *Native Wine Grapes of Italy*. Los Angeles: University of California Press. 2014

Nesto, B. & Di Savino, F. *Chianti Classico, The Search for Tuscany's Noblest Wine*. Los Angeles: University of California Press. 2016

Nesto, B. & Di Savino, F. *The World of Sicilian Wine*. Los Angeles: University of California Press. 2016

Lewin, Benjamin. *Wine Myths and Reality*. Vendange, 2013. Print.

Lungarotti, Fondazione. *Wine Mythology and Culture*. Milano: Skira, 2006. Print.

Johnson, Hugh. *The Story of Wine*. Octopus Group, 2005. Print.

Unwin, Timothy A. *Wine and the Vine: An Historical Geography of Viticulture and the Wine Trade*. London: Routledge, 1996. Print.

### Audiovisual Material

*A Brief History of Wine*. Prod. Steven D. Smith. History Channel, 2006. Web.

*Modern Marvels: Wine*. By Bruce Nash. Perf. Lloyd Sherr, Harlan Saperstein, and Kelly Monaco. History Channel, 2006. Web.

*Vintage: A History of Wine*. By Hugh Johnson. Perf. Hugh Johnson. Malone Gill Productions, 1989.

### Secondary Materials:

Black, Rachel E., and Robert C. Ulin, eds. *Wine and Culture: Vineyard to Glass*. London: Bloomsbury Academic, 2013. Print.

Millon, Marc. *Wine: A Global History*. London: Reaktion, 2013. Print.

Pigott, Stuart. *Planet Wine: A Grape by Grape Visual Guide to the Contemporary Wine World*. London: Mitchell Beazley, 2004. Print.

Taber, George M. *Judgment of Paris*. New York: Simon and Schuster, 2005. Print.

Wallace, Benjamin. *The Billionaire's Vinegar: The Mystery of the World's Most Expensive Bottle of Wine*. New York: Three Rivers, 2009. Print.

**Audiovisual Material**

Mondovino. Dir. Jonathan Nossiter. By Jonathan Nossiter. Perf. Albiera Antinori and Allegra Antinori. ThinkFilm, 14 May 2004.

Smithsonian Museum, *Judgement in Paris*, 2016 Video recording

Somm. Dir. Jason Wise. Perf. Bo Barrett and Shayn Bjornholm. Forgotten Man Films, 21 June 2013. Web.

World Geographic Channel, *Most Expensive Wine of History – 2016*

**Evaluation:**

Final written test	30 %
Midterm written test	20 %
Group work and oral presentations	20%
Class participation	30 %
Total	100 %

**Grading:**

90-100%	A	70-74%	C
85-89%	B+	65-69%	D+
80-84%	B	60-65%	D
75-79%	C+	59% or below	F

## Course Schedule:

#	Dates	Lectures
1		<p><b>Topic 1</b>            Presentation of the course            What is Wine? The Origins of Wine            Early Grape Vine and Wine Varieties;            Basic Concepts of Wine Making and Wine Tasting;            Factors that affect the taste of wine            Appreciating vs. drinking.            In class discussion            In class tasting. Basic rules.</p>
2		<p><b>Topic 2 – Early Wine Making and Culture</b>            Egyptians and Greeks; Drunken Gods; Symposium and Convivium; Etruscan Wine; Who Was Bacchus? Rituals and Objects :of Wine Making and Consumption; Pompeiian Discoveries;            Geographic Origins of Wine: Transcaucasia, Mesopotamia;            In class tasting</p>
3		<p><b>Topic 3 – The Spread of Wine throughout Europe</b>            Greek Wine Trade; The Roman Empire and the Spread of Grape Vines and Wines            Wine in the Middle Ages            In class tasting. Basic rules. Red wines</p>
4		<p><b>Topic 4 – Crisis and Rebirth</b>            The decline of Viticulture in the Nineteenth century and the rebirth in the Twentieth century            Wines for the festivities            Beyond Wine: Aperitivi, digestivi, caffè, ammazzacaffè. Italians' drinking habits            In class tasting</p>
5		<p><b>Topic 5 – The Geography of Italian Wine</b>            Italian Viticulture and Landscape: from the North (Friuli Venezia Giulia) to the South (Sicily)            Italian Wine Classification systems; Globalization of Wine Making and Wine Trade from DOC to DOCG, from VDT to IGP: Rules Supporting a Competitive Marketplace            In class tasting             In class midterm test</p>
6		<p><b>Topic 6 - The Geography of Italian Wine – Northern Italy</b>            History and traditions of Northern Italy            The wines of the North: Piedmont, Lombardy, Trentino Alto-Adige, Veneto, Friuli Venezia Giulia</p>
7		<p><b>Topic 7 - The Geography of Italian Wine – Central Italy</b>            History of Central Italy            The wines of Tuscany, Lazio, Marche, Abruzzo, Molise</p>

8		<p><b>Topic 8 - The Geography of Italian Wine – Southern Italy</b>  History and Tradition of Southern Italy, Sicily, and Sardinia  The wines of the South</p>
9		<p><b>Topic 9 - The Excellences of Italian Wine</b>  Wines and wine producers across Italy are reviewed according to the period in which they made their most innovative and significant product.  Wine and festivities. Sparkling wines. Dessert wines.  In class tasting</p>
10		<p><b>Topic 10 – Oenology and Winegrowing; From Chemistry to Sustainability</b>  New trends: Organic, biodynamic, natural, orange wines  Final Test  In class tasting</p>