



UNIVERSITÀ
CATTOLICA
del Sacro Cuore

Wine Making of Varietals

Dott. Giuliano Boni

COURSE DESCRIPTION

Introduction to Wine Making of Varietals.

COURSE CONTENTS

What is a variety and what differentiates varieties from each other?

Focus on aromatics and semi-aromatics.

Focus on polyphenols and acids.

Winemaking techniques to enhance varietal characteristics.

How to manage the varietal heritage and emphasize the personality of a cultivar?

Various types of maceration, chemical or biological acidity regulation

Winemaking techniques to customize neutral varieties.

The enemies of the varietal personality (wine faults)

Varietal valorisation within the local cultural context

Tasting and case studies of international and autochthonous varieties

SCHEDULE

• 20/03 14.30-18.30	room 16
• 21/03 10.30-13.30 and 14.30-16.30	room 16
• 28/03 10.30-13.30 and 14.30-16.30	room 16
• 29/03 14.30-18.30	room 16
• 26/04 14.30-18.30	room 16
• 27/04 14.30-18.30	room 16
• 28/04 08.30-14.30	field trip
• 03/05 14.30-18.30	room 16
• 04/05 10.30-13.30 and 14.30-16.30	room 16
• 05/05 08.30-14.30	field trip
• 24/05 14.30-18.30 (*)	room L

(*) exam schedule to be defined in details

PREREQUISITES Basic background in oenology

COURSE REQUIREMENTS Participation in the class

GRADING Final written examination

COURSE READINGS AND MATERIALS

All the reading material will be available in a course pack

METHOD OF TEACHING

35 teaching hours (indoor) + 12 hours (practices). Lectures, tastings and educational field trips.

CREDITS 6

E-MAIL ADDRESS

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