



## **COURSE CARD: E3S - IT - UNIBO - 1**

University: ALMA MATER STUDIORUM - University of Bologna - Italy

Course: Wine tasting

Course code: 31584

Credits: 4 (40 hours)

Language: Italian, English tutoring

Instructor: Giuseppina P. Parpinello, Researcher (<http://www.unibo.it/docenti/giusi.parpinello>)

When: Every autumn term (September - December), next course starting September 2013

Content: The course includes lectures and practical approach to wine tasting. Participants will improve skills on recognition of tastes, mouth feel sensations and smell related to wine. The course is focused on identification of faults and related causes as well. Knowledge regarding the Italian enology will be acquired through sensory evaluation of different typologies of wine, in particular IGP and DOP.

Information:  
<http://www.eng.unibo.it/PortaleEn/Academic+programmes/Teachings/dettaglio.htm?AnnuncioAccademico=2012&IdComponenteAF=375710&CodDocente=038790&CodMateria=31584>  
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Textbook: Jackson R. S - Wine Tasting: A Professional Handbook. Academic Press, 2002  
Ubigli M. - I profili del vino. Alla scoperta dell'analisi sensoriale - Il Sole 24 Ore Edagricole (ed.) - (italian).

For whom: 2<sup>nd</sup> year "Bachelor of Science" students enrolled at food technology, viticulture and enology, enogastronomy courses

Student (n): -

Source of info: Giuseppina Parpinello, [giusi.parpinello@unibo.it](mailto:giusi.parpinello@unibo.it)

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