



COURSE CARD: E3S - IT - UNIBO - 4

University: ALMA MATER STUDIORUM - University of Bologna - Italy

Course: Wine Tasting – Master VINTAGE (<http://www.vintagemaster.com/accueil118.html>)

Course code: Oenology/Oenologie

Credits: 3 (30 hours)

Language: English

Instructor: Giuseppina P. Parpinello, Researcher

When: In concomitance with the enology module of Master VINTAGE at the University of Bologna (last course: September – December 2012).

Content: The course includes lectures and wine tasting practices. Classes will concern with fundamentals of physiology of perception, flavour of wine: identification of basic stimuli, sensory thresholds, effect of combination of different stimuli on sensory perception, recognition of aromatic compound and defects, balance of wine. Tasting of wines produced in different countries from international wine grape varieties will take place.

Textbook: Lawless H., Heymann H. (2010). Sensory Evaluation of Food: Principles and Practices, Springer ed.
Jackson R. S - Wine Tasting: A Professional Handbook. Academic Press, 2002

For whom: Students with a 3 years “Bachelor of Science” degree and students enrolled at “Master of Science” in food, viticulture and enology, enogastronomy.

Student (n): -

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