



COURSE CARD: E3S - IT - UNIPI - 1

University: University of Pisa, Italy
Course: Sensory Analysis of Wine
Course code: 008GG
Credits: 6
Language: Italian
Instructor: Francesca Venturi, Professor
When: Every Fall term (Sept-Dec); Precise program to be found at: www.agr.unipi.it
Content: 1) Intensive course with lectures (20 x 2h), Wine tasting experience (10 x 2h).
Textbook: Wine Tasting, Second Edition: A Professional Handbook (Food Science and Technology), 2009; Author R. Jackson; ed. Academic Press (Elsevier). (English)
Requirements: Oenology I and Oenological analysis.
For whom: 3rd year BSc students majoring in Oenology and Viticulture; other majors.
Students (n): 15-25
Source of info: Francesca Venturi, fventuri@agr.unipi.it
Date: December 14, 2012