



WSET

APPROVED PROGRAMME PROVIDER

WINE & SPIRIT EDUCATION TRUST WINE COURSES COME TO SIENA JANUARY 2019

WHAT? **WSET Wine Courses, Levels 1 and 2** - WSET is a globally renowned provider of wines and spirits qualifications, recognised as the international standard in wine and spirit knowledge.

WHEN? Starting **Wednesday evenings, and Saturday mornings from early Jan 2019.**

WHERE? **La Torre alle Tolfe** - Strada delle Tolfe, 14

WHY? **WSET Levels 1 and 2** are fantastic programmes within which to learn about wine. WSET's "systematic approach" helps students structure their learning so that information sticks, and the study material is brilliantly written to encourage even more passion for this beautiful subject. The tastings are also thoughtful, thorough and delicious (perhaps with the exception of a decidedly dodgy Valpolicella - to appreciate the good sometimes a bit of bad has to be thrown in!)

WHO? The courses are aimed at wine lovers and enthusiastic drinkers from complete beginners to wine professionals. Your teacher is **Emily O'Hare, Wine writer and Italian wine panelist for Decanter Magazine, VIA Italian Wine Ambassador, Ex Head Sommelier and Wine Buyer for London's The River Cafe and co-founder of The London Wine Sessions.**

HOW MUCH? **Level 1 costs €200, Level 2 costs €525**



The Details

Level 1 is a 4 session course run over 4 consecutive Wednesday evenings beginning the 9th January from 18:30 – 21:00 or 4 consecutive Saturday mornings beginning the 12th January, 10:00-12:30. The 4th session for both Wednesday and Saturday courses will be just one hour, set aside for the exam.

At Level 1 students will learn the fundamentals about wine tasting (at least 20 wines will be tasted) the principles of food and wine matching (How sweet, salty, bitter and acidic foods can improve... or ruin your wine, we will look at what not to serve with that expensive bottle and what might make a bad wine better) and about the characteristics, the qualities of the “Noble Grapes” the key varieties such as Shiraz and Merlot, Riesling and Sauvignon Blanc. The basics of how wine is made are covered at this level, and to make this lesson a little easier we will take a tour and enjoy a tasting of the Le Tolfè winery and wines. By the end of session 3 you will be able to differentiate with ease between a Cabernet Sauvignon and a Pinot Noir, Between a Chardonnay and a Pinot Grigio. Upon successful completion you will receive a WSET certificate and lapel pin.

Level 2 is a 9 session course, running on Wednesday evenings beginning the 6th February – 18:30 -21:00 or Saturday mornings 10:00-12:30 beginning the 9th February. (Half Term week will be a holiday)

Level 2 explores more deeply the Noble grapes and the important wine regions in which these grapes are grown. We will look at the factors that affect wine style, and quality – for example what makes the Cabernet Sauvignon from Bordeaux and Margaret River so good? What makes the Pinot Noir from Burgundy so special? Level 2 also covers other major grape varieties, Sangiovese from Tuscany, Nebbiolo from Piemonte, Tempranillo from Rioja plus many more, we will taste over 50 wines together.

Included at Level 2 is a trip to Felsina winery in Castelnuovo Berardenga where we will tour and taste the fabulous range of wines from vintage sparkling to premium Chianti Classico to sweet Vin Santo. At Level 2 the production of still, sparkling, sweet and fortified is covered in detail, and the experience at Felsina should help make these chapters read much more easily.

Emily has a 100% pass rate for both Levels 1 and 2. If you would like to give the pretty brilliant gift of WINE KNOWLEDGE as a Christmas present, Emily can make a personalized gift voucher ...

TO BOOK OR MAKE AN ENQUIRY PLEASE CONTACT
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