

WSET LEVEL 2 Award in Wines

Qualification aims:

Get an understanding of the factors that influence the main styles of wine, having a good perception of the offer of wine around the world. Be able to describe the characteristics of the principal grape varieties. Improve tasting knowledge and analysis. Holders of the WSET Level 2 Certificate will be able to interpret the labels of the major wines of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

Who should attend :

People from the wine industry wishing to get an all-round product knowledge

Materials & Evaluation :

- Theory : a complete study pack is provided to students.
- Tasting: 40 wines tasted
- Evaluation: 50 Multiple Choice Questions Examination (1h).

Duration :

3 days (21h)

PROGRAMME

Day 1:

Section 1: Wine tasting technique, Food & Wine matching

1. Wine tasting technique: the SAT®
2. Principles of food & wine pairing

Section 2: Red wines production. Pinot Noir, Zinfandel/ Primitivo

1. Red wines production: vine growing and winemaking
2. Pinot Noir - Zinfandel/ primitivo presentations

Section 3: White, rosé & sweet wines production

1. White wines production: vine growing and winemaking
2. Riesling, Chenin Blanc, Semillon, Furmint

Day 2:

Section 4: Chardonnay, Sauvignon Blanc, Pinot Grigio/Pinot Gris, Gewurztraminer, Albariño, Viognier

Varietal characteristics, style of wines produced, producing regions, tasting

Section 5: Merlot, Cabernet Sauvignon, Syrah/Shiraz

Varietal characteristics, style of wines produced, producing regions, tasting

Section 6: Gamay, Grenache/ Garnacha, Tempranillo, Carmenère, Malbec, Pinotage

Varietal characteristics, style of wines produced, producing regions, tasting

Day 3:

Section 7: Cortese, Garganega, Verdicchio, Fiano Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano

Varietal characteristics, style of wines produced, producing regions, tasting

Section 8: Sparkling & fortified wines

1. Production
2. Producing regions
3. Tasting

EXAM: 50 Multiple Choice questions (1h) (at the end of day3)

INFORMATION AND REGISTRATION
