



## Syllabus

### VIT 102 Wines of Europe

#### General Information

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**Date** November 15th, 2022

**Author** Michael Penn

**Department** Conservation

**Course Prefix** VIT

**Course Number** 102

**Course Title** Wines of Europe

#### Course Information

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**Catalog Description** This course will survey the varied wine regions and wine styles across the European continent, and will examine the unique geographic, cultural, and historical context of these unique growing regions. While learning about the wine producing regions and nations that make up the classical wine canon, the students will taste 4-8 wines per class, and will learn an analytical framework and methodology to evaluate, describe, record in a journal, and verbally communicate the wine quality and character to their classmates.

**Credit Hours** 1

**Lecture Contact Hours** 1

**Lab Contact Hours** 1

**Other Contact Hours** 0

**Grading Scheme** Letter

#### Prerequisites

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Restricted to Viticulture majors

#### Co-requisites

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None

#### First Year Experience/Capstone Designation

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**This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.**

## **SUNY General Education**

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**This course is designated as satisfying a requirement in the following SUNY Gen Ed categories**

None

## **FLCC Values**

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**Institutional Learning Outcomes Addressed by the Course**

Vitality, Inquiry, Perseverance, and Interconnectedness

## **Course Learning Outcomes**

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### **Course Learning Outcomes**

1. Implement tasting strategies to characterize a wine using the five senses.
2. Identify aromas and flavors in wines and develop a vocabulary to communicate those observations to others.
3. Explain differences in wine regions across the European continent through geography, history, culture, and the diversity of wine styles.
4. Practice technical wine-tasting writing skills in a journal

## **Outline of Topics Covered**

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1. Introduction to Wine tasting, service, and analysis
2. France
  - a. Champagne
  - b. Alsace and Savoie
  - c. Burgundy and Jura
  - d. Bordeaux and Loire
  - e. Rhone Valley, Languedoc, and Provence
  - f. Roussillon, Southwest France, and Corsica
3. Italy
  - a. Piemonte, Lombardy, Alto Adige, Veneto, and Friuli
  - b. Tuscany, Umbria, Emilia-Romagna, Marche, and Abruzzo
  - c. Campania, Basilicata, Puglia, Calabria, and Sicilia
4. Spain and Portugal
  - a. Rioja, Ribera del Duero, Priorat, Bierzo, Rias Baixas

- b. Sherry/ Jerez, Port, Madeira, Bairrada, and Alentejo
- 5. Germany
  - a. Rheingau, Rheinhessen, Pfalz, Nahe, Mosel, and Baden
- 6. Austria and Hungary
  - a. Kremtal, Kamptal, Burgenland, Styria, Tokay, Somlo, Eger
- 7. Greece and the Balkans
  - a. Croatia, Slovenia, Bulgaria, Romania
  - b. Crete, Macedonia, Cyclades, Peloponnese,
- 6. Review and Blind Tasting

## Program Affiliation

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**This course is not required as a core course in any programs.**