

# WINES OF ITALY CERTIFICATE

## Program Description

Italian wines come in many different styles and are constantly evolving, making them an exciting combination of old-world tradition and modern innovations in grape growing and winemaking. From traditional nebbiolo, to the world-renowned sangiovese, to lesser-known grape varieties like trebbiano and brachetto, the Wines of Italy certificate program will take you through four major geographical zones within the country to not only explore the history of viticulture and winemaking in each of Italy's major areas, but also to analyze the unique regional geographic features that impact the wine.

To prepare for this journey, you will first complete the "Wine Essentials" course to build a foundational understanding of viticulture, winemaking, and wine evaluation. In the next course, "Foundations of Italian Wines," you'll dive into the Italian wine classification systems and take a closer look at the varieties grown in each zone of Italy, including how the climate affects the grape and wine outcomes. Additionally, you'll have the opportunity to examine Italian wine labels to better understand and anticipate the characteristics of a given wine. In the third and final course, "Experiencing Wines of Italy," you'll put what you've learned into practice by selecting Italian wines to taste, share, and compare.

Whether you're working in a professional hospitality setting, entertaining, or simply enjoying, after completing the program, you'll be able to select, experience, and recommend Italian wines with greater confidence – not to mention impress your guests!

## Key Takeaways

- Describe the process of making wine and its components
- Evaluate wine using sight, smell, and taste in order to make informed decisions and recommendations
- Interpret Italian wine labels and select wines from Italy with confidence
- Pair wine with food appropriately
- Store and serve wine properly based on the type and style of wine

## What You'll Earn

- Wines of Italy Certificate from Cornell Hotel School
- 45 Professional Development Hours (4.5 CEUs)

## Who Should Enroll

- Wine enthusiasts
- Restaurateurs and hoteliers
- Wine distributors and retailers
- Professionals who entertain clients
- Aspiring hospitality professionals
- Anyone looking to increase their knowledge of wine

## Total Investment

- 2.5 months to complete all the courses

## How To Enroll

For more information on how to enroll, please visit Wines of Italy (<https://ecornell.cornell.edu/certificates/hospitality-and-foodservice-management/wines-of-italy/>).

*The courses in this certificate program are required to be completed in the order that they appear.*

## Courses

Code	Title	Hours
eCornell SHA681	Wine Essentials	0
eCornell SHA686	Foundations of Italian Wines	0
eCornell SHA687	Experiencing Wines of Italy	0