

Immerse yourself in Tuscany's dynamic wine scene. Take this in-depth seminar to feel at home with the region's classic and new wave wines—and the top producers.

CLASS 1: TUSCANY AND SANGIOVESE

The region and the grape.

Module 1: Tuscany Primer

- History
- Regional Overview
- Italian Classification System
- Vintages
- Italian Vocabulary

Module 2: Grape Primer

- Growing Sangiovese
- Identifying Sangiovese
- Origins and New Frontiers
- More Red Grapes
- And Some Whites

Module 3: Food Pairing

- Tuscan Foods and Wines

Module 4: Tasting: Regional Wines and Foods

- Taste Toscana's regional whites and reds with an assortment of local foods such as olives, pecorino cheese and salumi (cold meats).

Review and Resources

- Quiz with 10 Multiple-Choice Questions

CLASS 2: CHIANTI AND MONTALCINO

The heart of Tuscany.

Module 1: Chianti Focus

- Chianti
- Chianti Classico
- Top Producers

Module 2: Brunello di Montalcino Focus

- Brunello di Montalcino
- Top Producers

Module 3: Tasting: Chianti Classico and Montalcino

- Compare and contrast various quality levels of Chianti Classico and Montalcino wines.

Review and Resources

- Quiz with 10 Multiple-Choice Questions

CLASS 3: BOLGHERI AND SUPER TUSCANS

New frontiers.

Module 1: The Maremma

- Regional Overview

Module 2: Bolgheri Focus

- Bolgheri
- Top Producers

Module 3: Super Tuscan Focus

- History
- Definition
- Wine-Winery-Grape Reference

Module 4: Tasting: Super Tuscan Style

- Compare three Super Tuscans; one Sangiovese, one Bordeaux blend and one Syrah.

Review and Resources

Quiz with 10 Multiple-Choice Questions

Final Exam with 25 Multiple-Choice Questions

Printable Downloads

Each class contains:

- Worksheets and Answers
- Step-by-step Tastings
- Tasting Journals
- Tasting Mats
- Study Guides