



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	Introduction to Wine - Wine Knowledge 3			
<b>Course Code</b>	CA066			
<b>Medium of Instruction</b>	Cantonese			
<b>Duration</b>	26.0 hour(s)			
<b>Pre-requisites</b>	Completion of Introduction to Wine - Wine Knowledge 2 or other intermediate level wine courses (A copy of the certificate should be submitted or uploaded upon application.)			
<b>Course Fee</b>	Macao Resident: MOP4,620 Non-Macao Resident: MOP4,620			
<b>Certificate</b>	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	<b>Course Code</b>	<b>Sub Code</b>	<b>Course Start Date</b>	<b>Course End Date</b>
	CA066	1901	2019/03/12	2019/04/17
<b>Objective</b>	This wine course will focus on different terroir, viticulture, grape species and winemaking techniques, and how they are combined together to create various styles of wines. There will be wine tasting session during each class, in order to allow participants to experience more about the difference between various types of wines.			
<b>Outline</b>	<ul style="list-style-type: none"> <li>• Wine Knowledge</li> <li>• Viticulture, grape species</li> <li>• Vineyard management</li> <li>• Winemaking and maturation</li> <li>• The systematic approach to tasting</li> <li>• Wine and food pairing knowledge</li> <li>• Introduction to France</li> <li>• Generic appellations</li> <li>• Terroir, viticulture, grape varieties and wines of Bordeaux, Burgundy, Chablis, Beaujolais, Loire Valley, Alsace, Rhone and Southern France</li> <li>• Introduction to Italy</li> <li>• North East Italy – Veneto, Friuli</li> <li>• North West Italy - Piemonte</li> <li>• Central Italy - Tuscany</li> <li>• South Italy – Sicily</li> <li>• Sweet Wine, Champagne and Sparkling Wine</li> <li>• Sweet wines classification- Germany, Austria and Hungary</li> <li>• Other sweet wines production</li> <li>• Champagne, the traditional method</li> <li>• Sparkling, the transfer method</li> <li>• Sparkling, the tank method</li> <li>• Asti, the asti method</li> <li>• Fortified wines</li> <li>• Sherry, Port and Madeira</li> <li>• Chile, Argentina and South Africa</li> <li>• Generic appellations</li> <li>• Terroir, viticulture, grape varieties and wines of Chile, Argentina and South Africa</li> <li>• United States, Australia and New Zealand</li> <li>• Generic appellations</li> <li>• Terroir, viticulture, grape varieties and wines of United States, Australia and New Zealand</li> </ul>			



Teacher	Please refer to the schedule
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