



UNIVERSITÀ  
CATTOLICA  
del Sacro Cuore

## Wine Making of Varietals

Dott. Giuliano Boni

### COURSE DESCRIPTION

Introduction to Wine Making of Varietals.

### COURSE CONTENTS

What is a variety and what differentiates varieties from each other?

Focus on aromatics and semi-aromatics.

Focus on polyphenols and acids.

Winemaking techniques to enhance varietal characteristics.

How to manage the varietal heritage and emphasize the personality of a cultivar?

Various types of maceration, chemical or biological acidity regulation

Winemaking techniques to customize neutral varieties.

The enemies of the varietal personality (wine faults)

Varietal valorisation within the local cultural context

Tasting and case studies of international and autochthonous varieties

### SCHEDULE

• 07/03	10h30-13h30 and 14h30-16h30	room 16
• 08/03	14.30-18.30	room 16
• 13/03	14.30-18.30	room 4
• 14/03	10h30-13h30 and 14h30-16h30	room 16 and 4
• 15/03	08h00-13h00	field trip
• 10/04	14.30-18.30	room 4
• 11/04	14.30-18.30	room 16
• 18/04	14.30-18.30	room 16
• 02/05	10h30-13h30 and 14h30-16h30	room 16
• 03/05	08h00-18h00	field trip

exam schedule to be defined with Prof. Boni

**PREREQUISITES** Basic background in oenology

**COURSE REQUIREMENTS** Participation in the class

**GRADING** Final written examination

### COURSE READINGS AND MATERIALS

All the reading material will be available in a course pack

### METHOD OF TEACHING

35 teaching hours (indoor) + 12 hours (practices). Lectures, tastings and educational field trips.

**CREDITS** 6

### E-MAIL ADDRESS

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