

MASTER

IN ITALIAN
WINE CULTURE





500 hours Viticulture and

## 3 one-week study trips

7 visits to wineries and vineyards, with seasonally specific hands-on experience

2-month internship in an Italian wine company



## MASTER IN ITALIAN WINE CULTURE

In Italy, wine is both landscape and art, history and pleasure. Simply put, Italy is the culture of wine. If you want to work with Italian wine, come discover the country for which wine is a way of life.

- 500 hours of lessons in Pollenzo, with classes that follow the rhythm of the vines, from pruning to harvest
   3 one-week study trips to discover winemaking regions
- (Veneto, Tuscany, Sicily, and others)

  monthly visits and hands-on experience at Piemontese
- monthly visits and hands-on experience at Piemontese vinevards and wineries
- $\bullet \ tasting \ cycles, presentations, and \ stories \ by \ winemakers$
- · final internship in a wine company

This master is offered by the University of Gastronomic Sciences in Pollenzo, Italy, in collaboration with **Slow Wine**, the wine guide of Slow Food, and the **Wine Bank**.

www.unisg.it www.slowine.it

For more information: www.unisg.it/master-wine/

Università degli Studi di Scienze Gastronomiche













Piazza Vittorio Emanuele, 9 - Pollenzo - 12042 Bra (CN) - Italia Tel.: +39 0172 458511 - info@unisg.it - www.unisg.it