

CET Syllabus of Record



Program: CET Florence

Course Title: Wine Studies: History and Culture of Italian Wine

Course Code: FL/ITLS 347

Total Hours: 45

Recommended Credits: 3

Primary Discipline / Suggested Cross Listings: Italian Studies / Anthropology, Sociology

Language of Instruction: English

Prerequisites/Requirements: None

Description

Whether it occurred by accident or design, the invention of wine has been lauded as a fundamental achievement in human history. Wine's preeminent role in sacred and secular life throughout the millennia is celebrated in literature, arts, religious rituals and the culinary field. Wine production and trade has created great economic wealth, been the cause of many conflicts, and spurred territorial conquests. For thousands of years, wine has played an important role as an agricultural product that ensures a livelihood for both producers and distributors, and to this day, it remains a cornerstone of the food and beverage industry.

In this course, students trace the origin of wine, how it spread throughout the old and new world and its historic importance in many societies as a "basic food" for both rich and poor, so as to arrive at a better understanding of wine's place in the modern world.

A majority of the course is dedicated to the study of the modern history of Italian wine, beginning in the late 1960s and early 1970s and arriving at the present day. Students learn about the geography, history and development of wine in Italy this period, and its key playing role in the modern Italian economy and culture.

Objectives

Through their participation in this course, students will:

- examine the role of the Greeks and Romans in the dissemination of grape vines and wine-making techniques, as well as the importance of wine in these societies;
- be able to discuss the geographic origin of Italian wine and describe modern methods of wine production;
- learn about different Italian red and white wines;
- learn how to taste wine;
- describe key Italian wine classifications such as DOC, DOCG, IGP and their role in the wine market;
- describe the development of new and different wines and their importance as innovative products in the field.

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Course Requirements

This course is a seminar, and as such places emphasis on active student participation. It is critical that students read assigned materials. Average reading per week is approximately 60-80 pages. Students need to bring at least five written questions or comments pertaining to the reading material to each class session, which will facilitate active class engagement and in-depth learning. Site visits to local wineries are included in this class. Regular in-class tastings will illustrate examples of various wine types. Audiovisual material is used in class and may be assigned, on occasion, as a complement to weekly readings.

Methods of Evaluation

Class participation	20%
Assignments	15%
Term paper	15%
Midterm exam	20%
Final exam	30%

Primary Texts and Audiovisual Materials

Filiputti, W. *The Modern History of Italian Wine*. Milano: Skira, 2016. Print
D'Agata, I. *Native Wine Grapes of Italy*. Los Angeles: University of California Press. 2014
Nesto, B. & Di Savino, F. *Chianti Classico, The Search for Tuscany's Noblest Wine*. Los Angeles: University of California Press. 2016
Nesto, B. & Di Savino, F. *The World of Sicilian Wine*. Los Angeles: University of California Press. 2016
Lewin, Benjamin. *Wine Myths and Reality*. Vendange, 2013. Print.
Lungarotti, Fondazione. *Wine Mythology and Culture*. Milano: Skira, 2006. Print.
Johnson, Hugh. *The Story of Wine*. Octopus Group, 2005. Print.
Unwin, Timothy A. *Wine and the Vine: An Historical Geography of Viticulture and the Wine Trade*. London: Routledge, 1996. Print.

Audiovisual Material

A Brief History of Wine. Prod. Steven D. Smith. History Channel, 2006. Web.
Modern Marvels: Wine. By Bruce Nash. Perf. Lloyd Sherr, Harlan Saperstein, and Kelly Monaco. History Channel, 2006. Web.
Vintage: A History of Wine. By Hugh Johnson. Perf. Hugh Johnson. Malone Gill Productions, 1989.

Secondary Materials:

Black, Rachel E., and Robert C. Ulin, eds. *Wine and Culture: Vineyard to Glass*. London: Bloomsbury Academic, 2013. Print.
Millon, Marc. *Wine: A Global History*. London: Reaktion, 2013. Print.
Pigott, Stuart. *Planet Wine: A Grape by Grape Visual Guide to the Contemporary Wine World*. London: Mitchell Beazley, 2004. Print.
Taber, George M. *Judgment of Paris*. New York: Simon and Schuster, 2005. Print.

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Wallace, Benjamin. *The Billionaire's Vinegar: The Mystery of the World's Most Expensive Bottle of Wine*. New York: Three Rivers, 2009. Print.

Audiovisual Material

Mondovino. Dir. Jonathan Nossiter. By Jonathan Nossiter. Perf. Albiera Antinori and Allegra Antinori. ThinkFilm, 14 May 2004.

Smithsonian Museum, Judgement in Paris, 2016 Video recording

Somm. Dir. Jason Wise. Perf. Bo Barrett and Shayn Bjornholm. Forgotten Man Films, 21 June 2013. Web.

World Geographic Channel, Most Expensive Wine of History - 2016

Outline of Course Content

Topic 1 – What is Wine? The Origins of Wine

Basic Concepts of Wine Making and Wine Tasting; Early Grape Vine and Wine Varieties; Geographic Origins of Wine: Transcaucasia, Mesopotamia;

Topic 2 – Early Wine Making and Culture

Egyptians and Greeks; Drunken Gods; Symposium and Convivium; Etruscan Wine; Who Was Bacchus? Rituals and Objects of Wine Making and Consumption; Pompeiian Discoveries;

Topic 3 – The Spread of Wine throughout Europe

Greek Wine Trade; The Roman Empire and the Spread of Grape Vines and Wines

Topic 4 – The Renaissance of Italian Wine. Luigi Veronelli

The People who Changed History; The Challenge of International Markets

Topic 5 – The Geography of Italian Wine

Italian Viticulture and Landscape: from the North (Friuli Venezia Giulia) to the South (Sicily)

Topic 6 - The Excellence of Italian Wine from the 1960s to the 1980s

Wines and wine producers across Italy are reviewed according to the period in which they made their most innovative and significant product.

Topic 7 – The Excellence of Italian Wine from the 1990s to Present

Wines and wine producers across Italy are reviewed according to the period in which they made their most innovative and significant product.

Topic 8 – Italian Wine. Innovation

Italian Oenologists, the Banner of the New Science of Wine. The First Intellectuals of Wine: Sommeliers of the AIS

Topic 9 – Indigenous Wines and the Challenge of Globalization

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Topic 10 – Italian Wine Classification systems; Globalization of Wine Making and Wine Trade
from DOC to DOCG, from VDT to IGP: Rules Supporting a Competitive Marketplace

Topic 11 – Oenology and Winegrowing; From Chemistry to Sustainability