

WINE 116 Course Outline as of Fall 2022**CATALOG INFORMATION**

Dept and Nbr: WINE 116 Title: WINES OF ITALY
 Full Title: Wines of Italy
 Last Reviewed: 9/13/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 78.75

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

Catalog Description:

An introductory examination of the major wine regions of Italy, grape varieties grown there, and the wines produced. This course will also explore the importance of wine in Italian cuisine and culture and the stature Italian wines have achieved worldwide.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Must be 18 years or older

Schedule of Classes Information:

Description: An introductory examination of the major wine regions of Italy, grape varieties grown there, and the wines produced. This course will also explore the importance of wine in Italian cuisine and culture and the stature Italian wines have achieved worldwide. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Must be 18 years or older

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Describe and distinguish the major wine regions of Italy, grape varieties grown there, and the wines produced.
2. Explain the importance of wine in Italian cuisine and culture and the stature Italian wines have achieved worldwide.

Objectives:

At the conclusion of this course, the student should be able to:

1. Identify the principal wine growing regions of Italy.
2. Explain why certain grapes are grown in some appellations and not others.
3. Describe the unique characteristics of the wines produced in the areas studied.
4. Analyze the food-pairing efficacy of the wines studied.
5. Define and explain Italian wine label terminology.
6. Discuss the importance of wine in Italian cuisine and how Italian wines have achieved stature worldwide.

Topics and Scope:

- I. Principal Wine Growing Regions of Italy
- II. Grapes Grown Successfully in Each of Italy's Wine Growing Regions
- III. Wine Styles and Characteristics Produced in the Areas Studied
- IV. Sensory Characteristics
 - A. Sangiovese / Chianti blends
 - B. Pinot Grigio / Soave
 - C. Prosecco
 - D. Barolo / Barbaresco
 - E. Barbera
 - F. Other selected reds

- G. Other selected whites
- V. Discuss the Pairing with Food of the Wines Studied
- VI. Italian Wine Labeling
- VII. Importance of Wine
 - A. Italian cuisine and culture
 - B. Stature of Italian wines worldwide

Assignment:

1. 3-5 reading and study assignments from texts and handouts (10-20 pages each)
2. Written paper on a selected wine region of Italy (4-6 pages)
3. Keep and turn in portfolio of lecture notes and tasting notes.
4. Group presentation on selected wine(s) or wine/food pairing
5. One comprehensive final examination

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Reading and study assignments, written paper, portfolio of lecture notes

Writing
20 - 30%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving
0 - 0%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Tasting notes

Skill Demonstrations
10 - 20%

Exams: All forms of formal testing, other than skill performance exams.

Final exam

Exams
30 - 40%

Other: Includes any assessment tools that do not logically fit into the above categories.

Group presentation

Other Category
30 - 40%

Representative Textbooks and Materials:

Instructor prepared materials