

avvino

The experience of the introductory course to the world of wine signed by Avvino consists of 16 lessons accompanied by as many tastings selected for the tasting phase.

- 1. The World of Wine** ⌚ 17min with Carlo Alberto
Count Brandolini d'Adda - Sauvignon Friuli Grave DOC
- 2. The Visual Analysis** ⌚ 18min with Carlo Alberto
Curatolo Arini - Nero d'Avola Terre Siciliane IGT
- 3. Olfactory analysis** ⌚ 20min with Carlo Alberto
Count Brandolini d'Adda - Chardonnay Friuli Grave DOC
- 4. Knowing the sense** of smell in collaboration with Dominique Moellhausen ⌚ 26min with Carlo Alberto
Giulia Negri - Nebbiolo "Pian delle Vigne" Langhe DOC
- 5. Gustatory analysis - Part I** ⌚ 25min with Venturino
Pfitscher - Muller Thurgau "Dola" Alto Adige Valle Isarco DOC
- 6. Gustatory analysis - Part II** ⌚ 23min with Venturino
Speri - Valpolicella Ripasso Classico Superiore DOC
- 7. Viticulture** ⌚ 23min with Costanza
Di Majo Norante - Sangiovese Molise IGT
- 8. Biodynamic Or Natural?** ⌚ 21min with Costanza
Podere 414 - Badilante Toscana IGT
- 9. The Vinification In Red** ⌚ 20min with Costanza
Fertuna - Plato Rosso Toscana IGT
- 10. Red Winemaking: refinement** ⌚ 20min with Costanza
Fertuna - Lodai Maremma Toscana DOC
- 11. The White Vinification** ⌚ 15min with Vittoria
Argiolas - Costamolino Vermentino di Sardegna DOC
- 12. White Vinification: Aging And The "Orange Wines"** ⌚ 17min with Costanza
Conti Zecca - Luna Salento Bianco IGP
- 13. Rosé wine** ⌚ 13min with Vittoria
Cottanera - Etna DOC Rosato
- 14. Le Bolle: The Classic Method** ⌚ 24min with Venturino
Freixenet - Cordon Negro Brut Cava DO
- 15. Le Bolle: The Martinotti-Charmat Method And Other Methods** ⌚ 22min with Venturino
Mionetto - Prosecco DOC Brut
- 16. Sweet Wines** ⌚ 17min with Vittoria
Maculan - Dindarello Bianco Veneto Passito IGT

