VWT-152: THE WINES OF ITALY

Effective Term
Fall 2025

CC Approval
01/21/2025

AS Approval
02/13/2025

BOT Approval
02/20/2025

COCI Approval
05/15/2025

SECTION A - Course Data Elements

CB04 Credit Status
Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	Or

Subject Code
VWT - Viticulture and Winery Technology
Course Number
152

Department
Viticulture and Winery Technology (VWT)

Division
Career Education and Workforce Development (CEWD)

Full Course Title
The Wines of Italy

Short Title
The Wines of Italy

CB03 TOP Code
0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status
NBS - Not Basic Skills

CB09 SAM Code
D - Possibly Occupational

Rationale
Knowledge of the wines and wine regions of Italy is important for those seeking careers in wine marketing and sales.

SECTION B - Course Description

Catalog Course Description
A survey of the wines of Italy, including sparkling, white and red table, dessert and fortified wines, this course includes sensory evaluation of representative wines and a lab fee.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit
No

Repeatability
Not Repeatable

Grading Options
Letter Grade or Pass/No Pass

Allow Audit
Yes

Requisites

Limitation on Enrollment
Student must be at least 18 years of age.

SECTION D - Course Standards

Is this course variable unit?
No

Units
1.00

Lecture Hours
18.00

Outside of Class Hours
36

Total Contact Hours
18

Total Student Hours
54

Distance Education Approval

Is this course offered through Distance Education?
Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Emergency Only
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

	Upon satisfactory completion of the course, students will be able to:
1.	Demonstrate an understanding of Italian wine types, styles, and regions, including descriptions of sensory character.

Course Objectives

	Upon satisfactory completion of the course, students will be able to:
1.	Discuss the history and cultural significance of the wine industry in Italy.
2.	Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type.
3.	Evaluate and test wines.
4.	Describe the characteristics of individual areas.
5.	List wine types produced in different areas.
6.	Evaluate the quality of wines from particular areas.
7.	Compare the characteristics of similar wine types from different areas.
8.	Assess the cost-benefit ratios of various wine types.

Course Content
1. History and culture of viticulture and wine in Italy.
2. Introduction to the most important wine regions in Italy, including climate and variety.
3. Decoding Italian wine labels
4. Discussion of common viticulture and winemaking practices in Italy.
5. Description of wine styles found in the area including table, sparkling, dessert and fortified wines.
6. Evaluation of representative wines.
7. Wine price points

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lecture	Lecture on the rules governing the Italian DOC system.
Activity	Tasting and description of representative wines.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
Chat Rooms
Discussion Boards
E-mail Communication
Video or Teleconferencing

Student-Initiated Online Contact Types

Chat Rooms
Discussions
Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	Essay, multiple choice and true-false exams.
Oral Presentations	Report on wine type or wine region.

Assignments

Reading Assignments

Instructor assigns readings from textbook and from other source materials.
Examples:
"Map of Italian Wine Regions", by Madeline Puckette. Retrieved from: https://winefolly.com/deep-dive/italian-wine-regions-map/

Writing Assignments

Essay and short answer exam questions.

Examples:
Write about winemaking history and about typical wine styles.

Other Assignments
Research and presentation of the background of an assigned wine.

SECTION F - Textbooks and Instructional Materials

Material Type
Textbook

Author
J. Robinson, H. Johnson

Title
World Atlas of Wine

Edition/Version
9th

Publisher
Mitchell-Beazley

Year
2019

Material Type
Other required materials/supplies

Description
Handouts and web site links.

Course Codes (Admin Only)

ASSIST Update
No

CB00 State ID
CCC000552665

CB10 Cooperative Work Experience Status
N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status
Y - Credit Course

CB13 Special Class Status
N - The Course is Not an Approved Special Class

CB23 Funding Agency Category
Y - Not Applicable (Funding Not Used)

CB24 Program Course Status
Program Applicable

Allow Pass/No Pass
Yes

Only Pass/No Pass
No