



HOW TO LOVE WINE MORE

a practical and convivial workshop

We all love (good) wine! Sure, but how to love it better, that is to say, be able to taste it with more discernment, learn about its cultivation and vinification techniques, enjoy its various typologies and origins, store it and serve it well?

This is the aim of this practical “seminar”, playful and convivial, led by Piero Canapoli, one of the best sommeliers, winemaker and viticulturist of Italy, that Ichnusa Bottega Bistro would like to offer to all its friends in order to share and increase ... our love for wine.

Antonello Pranteddu
Ichnusa Bottega Bistro

PIERO CANOPOLI, ENOLOGIST, SOMMELIER ET VITICULTURIST

Enology Graduate and professional sommelier from the 80s, in 2001, Piero Canapoli founded BUONITALIA, an Italian Training Centre of Professional Sommeliers where he is also a teacher. In 2002, he became advisor to several winemaking projects in Central Europe and especially in Romania. In 2007, he launched MURALES, his own range of wines produced in the region of Gallura in Sardinia, while continuing his cooperation with several professional associations of Italian sommeliers. In addition to his winemaking activities in Sardinia, he also opened an agritourism complex.

LOCATION

Private Gallery - V Lesicku 7 - Prague 5 (Smichov)

CONDITIONS

Price : 5 000 CZK

Due to the limited numbers of participants, registration is strongly advised.

Registration and information : by e-mail ichnusabistro@gmail.com / by phone (+420) 723 696 365

PROGRAM

Language : Italian - Simultaneous English translation

Course duration : 12 hours - Two hours per lesson

► 16/04/2013 19:00-21:00

1. The rules of wine tasting, general principles.
Visual analysis. Olfactory analysis. Gustatory analysis
Tasting of three Italian wines.

► 17/04/2013 19:00-21:00

2. Viticulture (A great wine begins in the vineyard).
Tasting of three Italian wines.

► 18/04/2013 19:00-21:00

3. Oenology. Wine making and aging techniques.
Tasting of three Italian wines.

► 22/04/2013 19:00-21:00

4. Sparkling wine production and special wines.
Tasting of three Italian wines.

► 23/04/2013 19:00-21:00

5. Tasting of International wines (France, California, Spain, Chile).

► 24/04/2013 19:00-21:00

6. Sommelier duties.
Opening and uncorking a bottle of wine: techniques and styles. How to serve wine.
Tasting of three Italian wines.



NB : A second and a third course will follow, focusing on knowledge of world wines, depth study of the sensorial analysis covered during the first course and a taste workshop on wine and food pairing techniques.