

 CONSORZIO DI TUTELA
BAROLO
BARBARESCO
ALBA LANGHE E DOGLIANI



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**BAROLO &
BARBARESCO
ACADEMY**

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LANGHE WINE SCHOOL

**GRINZANE CAVOUR CASTLE
DECEMBER 6th – 7th – 8th 2019**

About the Academy

Barolo & Barbaresco Academy – Langhe Wine School is a three-day training course coordinated and designed by the **Consorzio di Tutela Barolo Barbaresco Alba Langhe e Dogliani** and **Strada del Barolo e grandi vini di Langa**.

The project addresses professionals in the wine sector who want to increase their knowledge on the wines and territory of the Langhe in an innovative and interactive way. The ultimate goal is to create a **global network of Langhe wines ambassadors**.

The three-day course is divided into **modules** focused on history, geology and climate, grapes and winemaking techniques. The Academy offers a mix of traditional lectures, guided tastings and lunches and on-site field trips led by highly qualified teachers, carefully selected among the region's top experts.

About the Consorzio

The **Consorzio di Tutela Barolo Barbaresco Alba Langhe and Dogliani** manages, protects and promotes the denominations of origin which make the Langhe one of the most prestigious wine districts in the world.

The Consorzio defends and promotes the Langhe's rich heritage of **docg and doc wines**: Barbaresco, Barolo, Dogliani, Dolcetto di Diano d'Alba, Barbera d'Alba, Dolcetto d'Alba, Langhe, Nebbiolo d'Alba, Verduno Pelaverga and Alba.

The Consorzio represents almost **500 producers**: men and women with a passionate attachment to their land and devoted to excellent quality production, which boasts an age-old tradition in the Langhe.

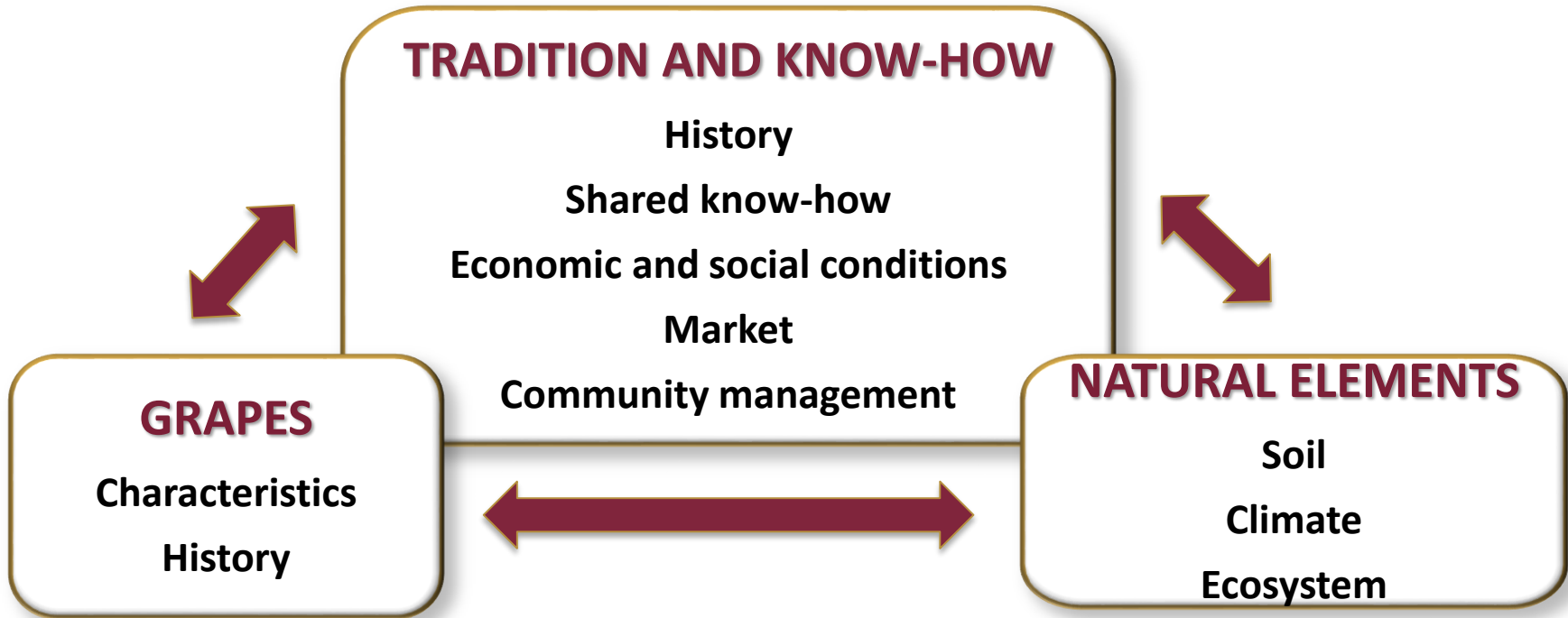
About Strada del Barolo e grandi vini di Langa

The association “Strada del Barolo e grandi vini di Langa” (Barolo wine route) was founded in 2006 with the purpose of enhancing, promoting and energising the territory where the valuable wines of Langa are produced. Today almost 100 associates worked together in order to offer the tourists quality and emotions.

The Trail gathers the municipalities of Alba, Barolo, Castiglione Falletto, Cherasco, Diano d’Alba, Dogliani, Grinzane Cavour, La Morra, Monchiero, Monforte d’Alba, Montelupo Albese, Novello, Roddi, Roddino, Rodello, Serralunga d’Alba, Sinio and Verduno.

The main project of the Strada del Barolo is the Wine Tasting Experience®, an original tasting formula led by an expert that gives the possibility to compare labels from different producers in a single appointment.

PROGRAMME



FRIDAY 6th December 2019

9:00 – 9:30	<i>Participants' arrival at Grinzane Cavour Castle.</i>	
9:30 – 10:00	<i>Greetings and short introduction by organizers.</i>	<i>Representatives of Strada del Barolo and Consorzio di Tutela Sandro Minella</i>
10:00 – 11:00	<ul style="list-style-type: none"> • Historical and geographical characteristics of the region – Part 1. 	<i>Sandro Minella</i>
11:00 – 11:15	<i>Coffee break</i>	
11:15 – 12:30	<ul style="list-style-type: none"> • Historical and geographical characteristics of the region – Part 2. • Overview of the appellations. 	<i>Sandro Minella</i>
12:30 – 14:00	<i>Lunch at La Salinera restaurant, at walking distance from the castle.</i>	
14:00 – 16:30	<ul style="list-style-type: none"> • Geology, soils and climates of the Langhe, Roero and Monferrato region. • Barolo and Barbaresco M.G.A.: history and description. 	<i>Edmondo Bonelli</i>
16:30 – 16:45	<i>Short break for room setting up.</i>	
16:45 – 18:00	<ul style="list-style-type: none"> • Guided tasting of 4 wines (100% Nebbiolo) from 4 different soil types. 	<i>Edmondo Bonelli Sandro Minella AIS Sommeliers</i>

SATURDAY 7th December 2019

9:00 – 11:30	<ul style="list-style-type: none"> • Viticulture: general elements. • History, characteristics and agronomy of the region's main grape varieties, with focus on Nebbiolo. 	<i>Edoardo Monticelli</i>
11:30 – 11:45	<i>Short break for room setting up.</i>	
11:45 – 12:30	<ul style="list-style-type: none"> • Guided tasting of 4 different single varietal wines. 	<i>Edoardo Monticelli</i> <i>Sandro Minella</i> <i>AIS Sommeliers</i>
12:30 – 14:00	<i>Lunch at La Salinera restaurant, at walking distance from the castle.</i>	
14:00 – 16:00	<ul style="list-style-type: none"> • Oenology: history and technical evolution. • Oenological features of the region's main grape varieties, with focus on Nebbiolo. 	<i>Vincenzo Gerbi</i>
16:00 – 16:15	<i>Coffee break</i>	
16:15 – 17:15	<ul style="list-style-type: none"> • Final lesson on opportunities, threats and future trends of the Langhe wines. 	<i>Maurizio Gily</i>
17:15 – 17:30	<i>Short break for room setting up.</i>	
17:30 – 19:00	<ul style="list-style-type: none"> • Guided tasting of 4 wines, examples of 4 different wine making and ageing styles. 	<i>Vincenzo Gerbi</i> <i>Maurizio Gily</i> <i>Sandro Minella</i> <i>AIS Sommeliers</i>

SUNDAY 8th December 2019

9:00 – 13:00	<ul style="list-style-type: none">Guided tour (by bus) of Barolo and Barbaresco wine zones. Meeting point: Grinzane Cavour Castle.	<i>Edmondo Bonelli Sandro Minella</i>
13:00 – 15:30	<ul style="list-style-type: none">Lunch in Barolo (Locanda La Gemella), with guided tasting of 2 Barolo and 2 Barbaresco.Delivery of certificates and final salutes.Back to Grinzane Cavour Castle (16:00).	<i>Representatives of Strada del Barolo and Consorzio di Tutela Sandro Minella Edmondo Bonelli</i>
16:00 – 17.00	<ul style="list-style-type: none">Guided tour of Grinzane Cavour castle (optional).	<i>Sandro Minella</i>

Possibility to visit wineries and wine shops
on Sunday afternoon
according to the participants' requests.

TEACHERS

VINCENZO GERBI

Professor of Food Science and Technology at the Department of Agricultural Science at the Università degli Studi di Torino.

He is the author of over 300 peer-reviewed articles and has been researching the chemical and sensory characteristics of wines, as well as biotechnologies applied to wine fermentation and the innovation of vinification processes.

He has been president of the Italian Association of the Agricultural Scientific Societies from 2013 to 2017.



MAURIZIO GILY

Maurizio Gily is a lecturer at the Università di Scienze Gastronomiche di Pollenzo and a consultant for various wineries and consorzi .

He has been a journalist for the magazine 'Millevigne' for over 20 years and the vicedirector of Italy's biggest associations of wine producers (Vignaioli Piemontesi) from 1996 to 2002.

He participated in and coordinated various seminars on wine and wine competitions in Italy and abroad.



EDOARDO MONTICELLI

Edoardo Monticelli has been a teacher of Agricultural Science and Viticulture at the Istituto per la Viticoltura e l'Enologia Umberto I in Alba for two decades.

He is an agronomist for various wineries of the region, a journalist and author specialized in viticulture techniques.

With the Consorzio of Barolo Barbaresco Alba Langhe e Dogliani he authored the book 'Nebbiolo and the Guyot system' in 2018.



EDMONDO BONELLI

Edmondo Bonelli is a natural scientist and environmental consultant for agriculture.

He researched in geopaleontology for the civic museum Federico Eusebio in Alba and co-authored the book 'Geology and Tourism in the Langhe' for Meridiani Società Scientifica.

He also contributed to the geoviticultural map of Barolo by Alessandro Masnaghetti (Enogea).



SANDRO MINELLA

Sandro Minella is a FISAR sommelier, taster at ONAV and Narratore del Gusto®. He worked in New York for two years as an Italian wines expert in a notable agency and moved to the Langhe in 2004 to work as a tour guide.

He has been working for Strada del Barolo e grandi vini di Langa and with I Vini del Piemonte for years for their Wine Tasting Experience®, professional seminars and press tours.

He also presents the show cooking exhibitions at the Alba International White Truffle Fair.



Participation Fee: €700 + vat

The fee includes:

- Lessons led by highly qualified teachers from the region
- 2 coffee breaks
- 3 guided tasting of local wines
- Barolo and Barbaresco cru tour
- 3 lunches (Friday, Saturday and Sunday)
- Final course certificate
- Teaching materials.

* Payment can be made by PayPal or bank transfer only after receiving confirmation, confirmation, possible bank charges related to the payment shall be paid by the applicant.

* * Please note that limited places are available and that participants will be selected and admitted by the organizers, following the correct submission of the application forms. Successful applicants will be then contacted for practical details.

Information and contact details

For information about the Barolo & Barbaresco Academy's programme and cost you can contact our office at +39 0173 787166 or via email baroloebarbarescoacademy@gmail.com

It is possible to organize dedicated and personalized courses. Contact us for more details.



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