



PROGRAM

Day One

Lesson I: Overview of Piedmontese production areas

Tasting I: Barolo versus the great wines of the world; tastings of wines made from Nebbiolo, Pinot Noir, Cabernet Sauvignon, Sangiovese

Lesson II: (at a Langa cellar) The principal Piedmontese wines from red grapes

Tasting II: Dolcetto, Barbera, Freisa, Grignolino, Pelaverga

Day Two

Lesson III: Piedmontese wines made from Nebbiolo: the history, production zones, and organoleptic properties

Tasting III: Barolo, Barbaresco, Roero, Gattinara, Ghemme, Langhe Nebbiolo

Day Three

Lesson IV: Still whites, *passito* and *spumante* wines

Tasting IV: Roero Arneis, Colli Tortonesi Timorasso, Gavi, Erbaluce di Caluso, Alta Langa, Asti, Moscato d'Asti, Loazzolo

Day Four

Lesson V: Vineyard and cellar traditions and innovations

Tasting V: Barolo and Barbaresco