



SYLLABUS

Fall 2016

WINE IN ITALY & THE WESTERN WORLD

Instructors: Piergiacomo Petrioli

Contact Hrs: 40

Language of Instruction: English

SIENA, ITALY

OFFICE HOUR: after class or by appointment

e-mail: pgpetrioli@gmail.com

COURSE DESCRIPTION

In the context of the history and culture of Italy, wine is not only a loved drink but forms an essential part of Italian civilization. From the study of wine students will learn about the practices of earlier cultures, about their values and our own. This course will explore various aspects of Wine civilization in Italy: mythology, religion, economy, society, history, art, literature, in order to provide students with a unique perspective on wine and Italy today. This course investigates the civilization of Italian wine, placing it in the context of the extraordinary history, philosophy, culture and lifestyle of this region. Tuscany will be taken as a special case-study, in order to investigate the connection between wine and economy, health, food-culture, history and society.

Various materials will provide relevant information on tasting techniques, and on many different wines as well as on their history and culture. Each wine will be studied in terms of its characteristics and in relationship with particular food that it should accompany. Specific pieces of information will help the students to understand "How to read an Italian label" and the different steps of the Italian wine classification. The major grape varieties and their historical roots will also be presented. We will visit the "Enoteca" of Siena (the most important Italian institution about wine in Italy), a winery in the Chianti region, and we will have a talk with an Italian oenologist, too.

The course deals with wine as an original and important element of Mediterranean and European culture and history, focusing on Italy as a case study. The analysis of the dynamics involved in the production and marketing of wine, actually helps to understand the cultural and historical value of wine in Italian identity. Since ancient times wine has been an important economic, social and cultural element. The production and marketing of wine had been a main economic source already in Greek and Roman societies. Even after the fall of the Roman Emperor, wine growing had an important role in the economy of the nation-states that were developing in Europe between Middle Ages and Modern times. During Renaissance, in particular, wine growing helped Italian economy to develop, and survived even after the sixteenth century decline as one of the few structural elements of our economy. Wine as an economic factor was actually of great importance also during Risorgimento and after the unification of Italy: Baron Bettino Ricasoli's entrepreneurial and political experience attested to this. Finally, after the fall of fascism and the end of self-

sufficient economy, and since Italian economic boom, wine growing has been an important element of the economic agreements within CEE first, and UE afterwards.

COURSE OBJECTIVES:

By the end of this course, students will gain knowledge of the most important Italian Wines and the historical, social and cultural background of Wine in Italy. The students will be able to recognize different Italian wine, to combine them with different food, to read a label. Also, they will know various aspects of Italian society, culture and economy connected with wine. At the end of the course students will be able to understand how wine production has influenced the different economic phases of Italian and European history.

INSTRUCTIONAL METHODOLOGY

Acquisition of knowledge and understanding is promoted through a combination of lectures, excursions, in-class discussions and active involvement. Students participate in group discussions on assigned readings, with further information and data provided by the instructor through lectures and electronic slides presentations. The teacher will distribute handouts, articles from newspapers and magazines, and other material in order to stimulate discussion on the most relevant topics covered during the course. Lectures do not simply explain the readings, but complement them and present different material. Taking notes during classes, as well as actively participating in the in-class discussions and during excursions and visits to museums and churches, is highly recommended, as the topics raised there will constitute integral part of the exams. Student participation is encouraged, appreciated and rewarded.

METHOD OF EVALUATION (GRADING)

20% Attendance and Participation
10% Writing Assignment 1
10% Oral presentation
30% Midterm
30% Final Exam

100% Course Grade

WRITING ASSIGNMENT AND ORAL PRESENTATION:

Writing Assignment and Oral presentation:

The students will be asked to write a **research** (6-8 pages, bibliography included) and a short **oral presentation** (10 - 15 minutes).

MIDTERM:

50 questions (multiple choice) about topics covered in class. (2 points each question; 3 answers each question)

FINAL:

50 questions (multiple choice) about topics covered in class. (2 points each question; 3 answers each question) and two essays questions (2 pages each). Each essay is 20% of the final grade.

N.B. Excursions are fundamental part of this course and they have to be considered classes in every respect. Students are required to take notes and to take an active participation.

The students are required to be punctual and not to bring food in the classroom.

COURSE OUTLINE

Oct. 3: Wine: its origin and history; Wine in Egypt, Ancient Greece and Rome. (Varriano, pp. 7-72).

Oct. 4: Poison and Honey: Wine and the Bible (Handout), Classical Mythology (Dyonisus and Baccus). (Varriano, pp. 7-72).

Oct. 10: Wine during Middle Ages. Wine and Christian Religion (Varriano, pp. 73-236)

Oct. 11: Wine from Renaissance to Contemporary Times in Europe.

Oct. 17: Wine in Italian Literature and Poetry from Dante to Renaissance. Passages from Dante, Boccaccio, Lorenzo the Magnificent, Redi, Montale, Pavese. (Handout).

Oct. 18: Wine in Italian Literature and Poetry. Modern and Contemporary Times. Passages from Redi, Montale, Pavese, Luzi, Merini. (Handout).

Oct. 18 (6:00 pm): Wines of Italy: Visit to the Italian Enoteca (Schuster)

Oct. 24: Review for the midterm **Paper**

Oct. 25: MIDTERM

Nov. 2 (11:30am-1:10pm): How to create a good Wine: Talking with an oenologist.

Nov. 4: Visit to a winery in the Chianti region (Brolio). Baron Bettino Ricasoli's case.

Nov. 7: Wine tasting issues. Red and White Wines in Italy. Different production. Sweet wines. Italian best Wines. The Vqprd, Doc, Docg, Igt Classification. How to read an Italian label. (Schuster; McCarthy-Mulligan).

Nov. 8: From grapes to wine: how to make wine. Matching food and wine: traditional and modern combinations (handout).

Nov 14: ORAL PRESENTATION

Nov. 15: Wine and Italian Society: Rituals and culture, family and socialization from XIX century to Nowadays. (handhout)

Nov. 21: *Canzoni all'osteria*: Wine in the Italian opera and Folkmusic: pieces from Mascagni, Verdi, Guccini, Ciampi and traditional folk songs (handout)

Nov. 22: Towards a global market.

Nov. 28: Guest Lecture **Economy**

Nov. 29: Art & Wine. Wine labels as Contemporary Art. Some artworks about wine by local artists will be showed. Students will ask to select a work the week before and to talk about it in class.

Dec. 5: Review for the Final

Dec. 6: FINAL

COURSE READINGS:

Handout.

Piumatti G., Manganelli V.(2010) *The Art of Italian Wine*, Slow Food-Schuster, M. (2000). *Essential Winetasting*, London, Beazley.

Varriano, John (2010). *Wine. A Cultural History*, London, Reaktion.

An additional reading packet with current articles will also be distributed, particularly related to Economics.

WEBSITES ABOUT ITALIAN WINE:

The following Internet addresses represent a useful instrument to research and further investigate all arguments and Wines we will analyze in the course. (always search for the English version)

www.lifeinitaly.com/wines/

www.biondisanti.it

www.chianticlassico.com

www.frescobaldi.it

www.antinori.it

www.winetoday.com

www.1855.com

www.vinitop.it

www.italystore.com/italianwines

BIBLIOGRAPHY

Baird, Joseph A. (1979). *Wine and the Artist*, New York, Dover.

Bode, Charles (1974). *Wines of Italy*, New York, Dover.

Burton, Anderson (1999). *The Wine Atlas of Italy*, London: Mitchell Beazley.

Hugh, Johnson, (1998). *Hugh Johnson's Story of Wine*, London, Beazley.

Mc Carthy, Jed & Ewing-Mulligan, Mary (2009). *Italian Wine for Dummies*, Hoboken, Wiley.

Robinson, Jancis (2006). *The Oxford Companion to Wine*, Oxford, University Press.

Wilson, Hanneke (2003). *Wine & Words in Classical Antiquity and the Middle Ages*, London, Duckworth.

N.B. All the materials (pdf format handout, ppt lectures in class, videos can be downloaded from this link:
<https://1drv.ms/f/s!Ah3OhbZECKTeiALMYDi1HrGit1ZC>