Wine in Ancient Lands: Italian Varietals

OSHER 441-001
Times: 6:00 PM – 7:30 PM
Location: Em's Restaurant, 271 N. Center Street, SLC
Instructor: Chef Drew Ellsworth

Course Overview

Week I--As mentioned in the course outline, week I will focus on the area of Campania which extends from the Sea at Naples inland. In this area the Italians have continued to grow ancient varietal wines like Greco di Tufo, Falanghina and Fiano de Avellina -we will taste these whites with some compatible foods as well as a couple of reds.

Week II--This week we will continue on our quest for ancient grapes! From Umbria, on the other side of Italy's boot, we’ll discover Primitivo--the ancestral grape of Zinfandel, some wines from the Abruzzi region and as always great food!

Week III--This week we’ll seek out the grapes grown in Italy's Northeast--the Venetian wines and the Veronese! These areas are famous for both whites and reds and are especially geared toward seafood--you won't want to miss this class.

Week IV--As always the last class in the series will be a special treat and we'll recap our journey thru Italy's old provinces and finish up with the Chianti and the rest of Tuscany--look for great Florentine inspired foods to pair with wines everyone should know about!