



Il Borro, 21 giugno 2014

Programma

10-11.15am **How wine is made** (Helen Farrell): the vine; the vineyard: soil, climate, pests and the grape; into the cellar: the vinification process; and cleaning up and bottling.

How to taste (Helen Farrell): use of tools, presentation of wine, the right glass, looking, smelling, tasting.

11.15-11.30am **Coffee break**

11.30am-1pm **Cellar tour and tasting** (led by Il Borro and Katarina Andersson)

1pm **Lunch**

3-6pm **Looking at labels** (Helen Farrell): law and wine; the new Gran Selezione; how to translate a wine label, wine terminology.

Pairing food and wine (Helen Farrell): exploding the myth of white wine with fish and red wine with meat; solutions for tricky foods; what to do with cheeses; beer and spicy foods; matching and contrasting flavours.