

INTRODUCTORY SOMMELIER

GRAPE VARIETY PROFILES



HOW TO USE GRAPE VARIETY PROFILES

Grape Variety Profiles A Guide for Students New to Wine

These grape variety profiles are designed to help students who are new to wine by offering a clear guide to:

- Learn the names of different grape varieties.
- Understand where important grape varieties are grown around the world.
- Connect grape varieties to specific wine regions and learn about the growing conditions in those areas.
- Explore winemaking techniques used for particular grape varieties and regions.
- Recognize sensory characteristics commonly linked to different grape varieties, such as typical aromas, flavors, and structural elements like sweetness, acidity, tannins, and alcohol.

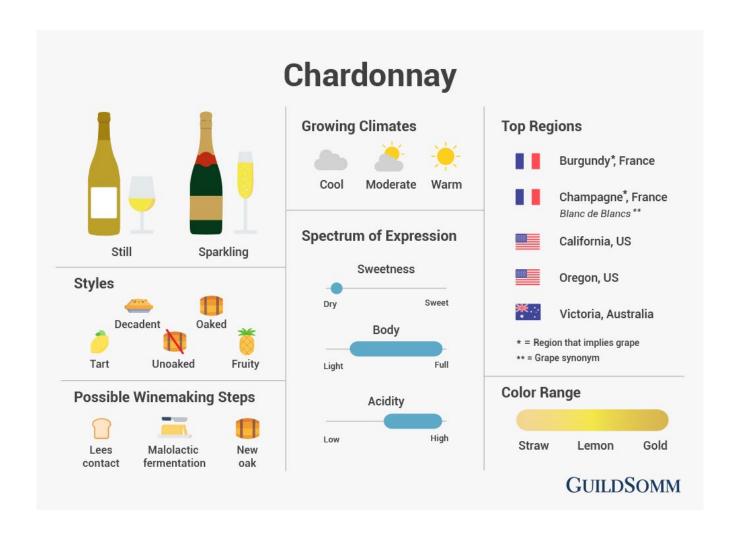
These profiles describe the key traits of each grape variety. For example, knowing that Sauvignon Blanc often has citrusy or grassy flavors helps students build their wine-tasting vocabulary.

These profiles also show the connection between a grape and its region of origin. For instance, understanding that Sangiovese is the main grape in Tuscany, or that Nebbiolo is primarily grown in Piedmont, helps students learn where certain grapes thrive and what types of wines these regions produce.

Finally, these profiles provide a framework for wine tasting. By learning the common traits of each grape variety, students can taste wine more confidently and better identify the characteristics in the glass.

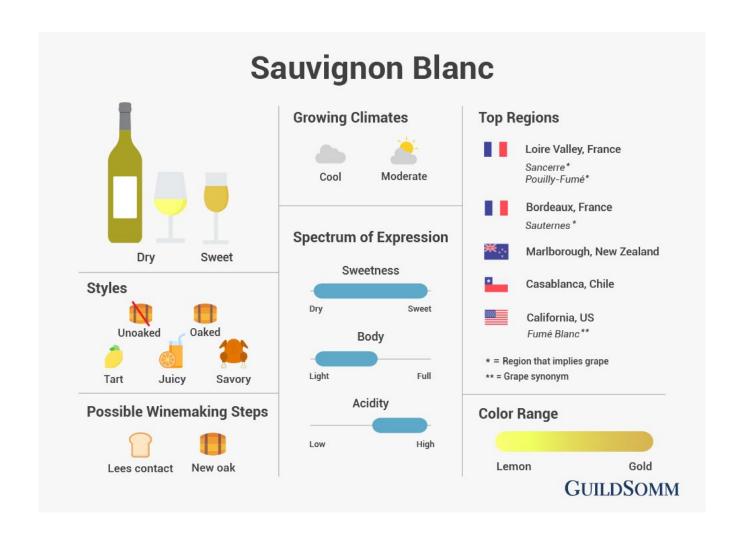


CHARDONNAY



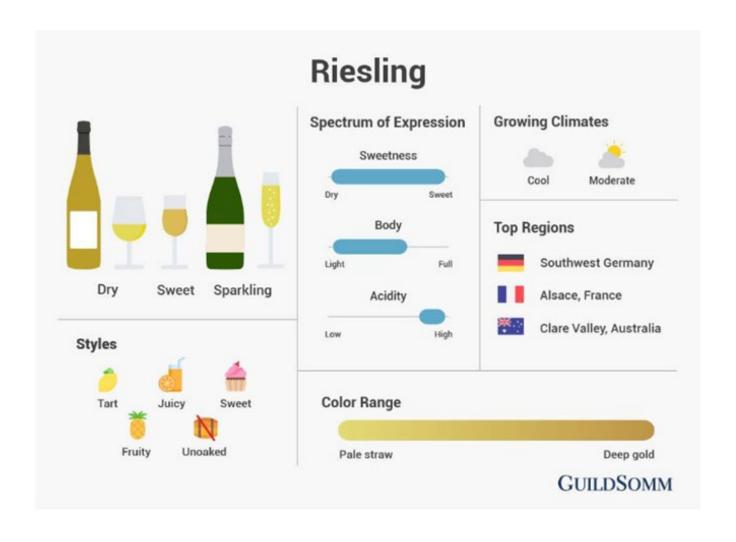


SAUVIGNON BLANC



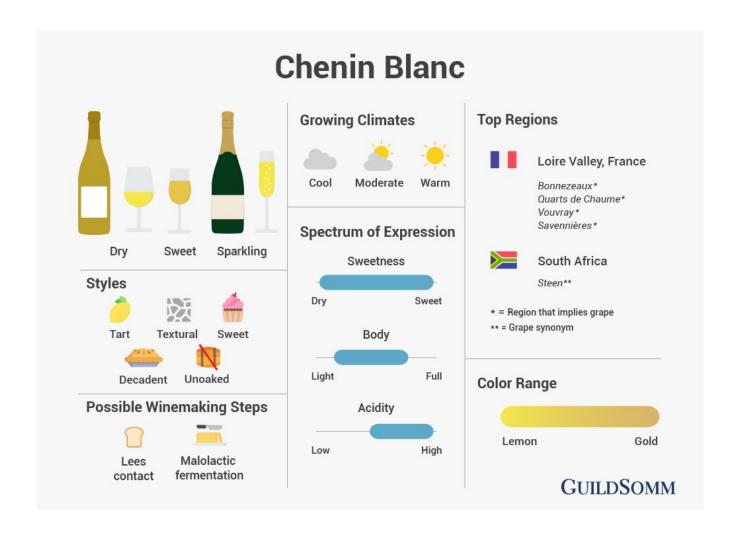


RIESLING



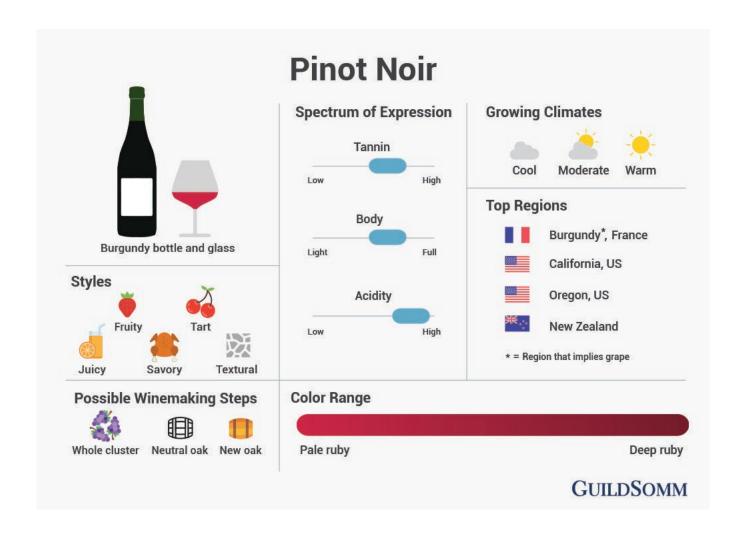


CHENIN BLANC



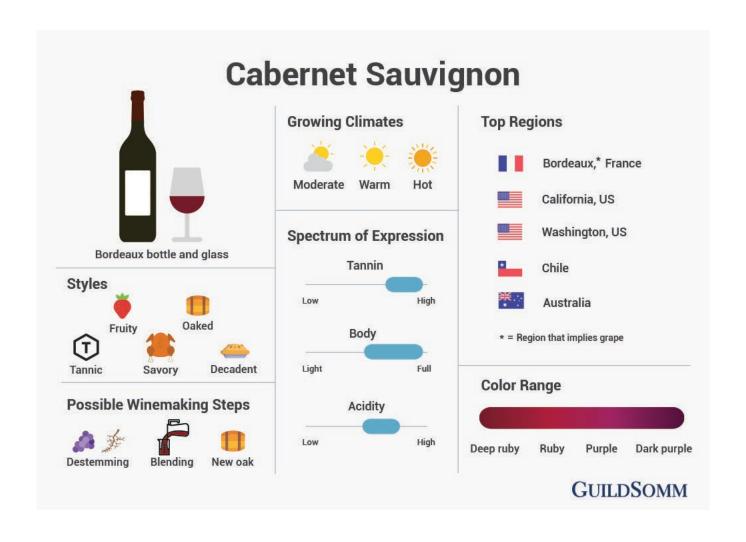


PINOT NOIR



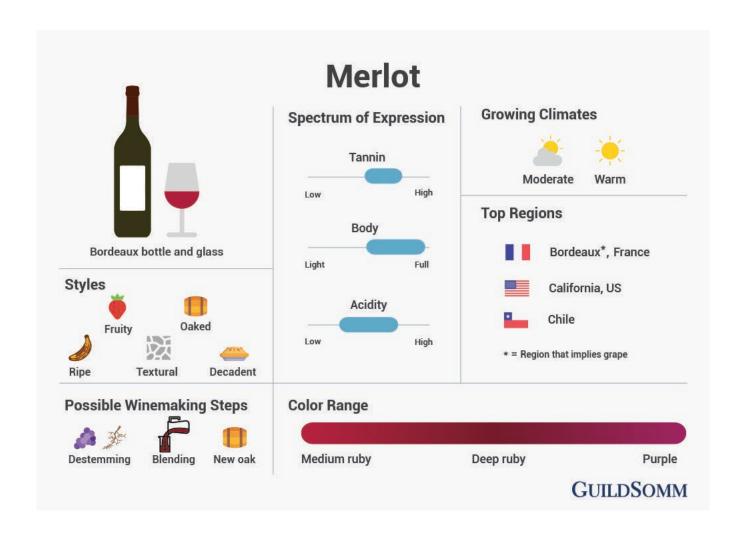


CABERNET SAUVIGNON



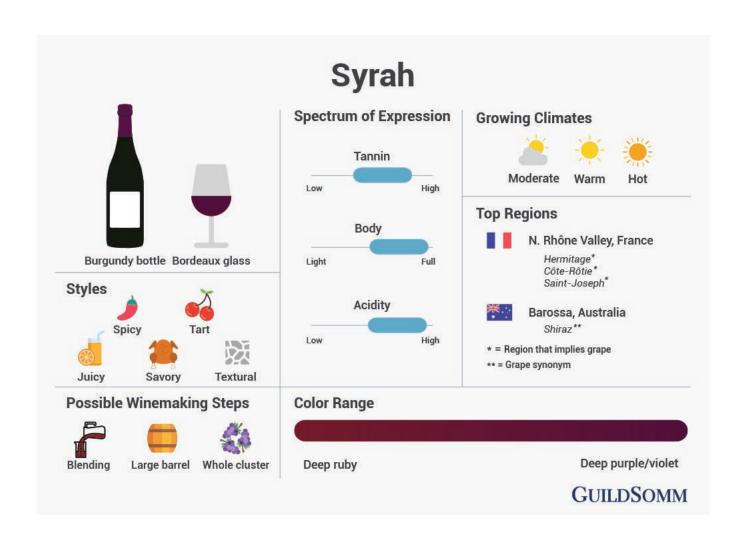


MERLOT



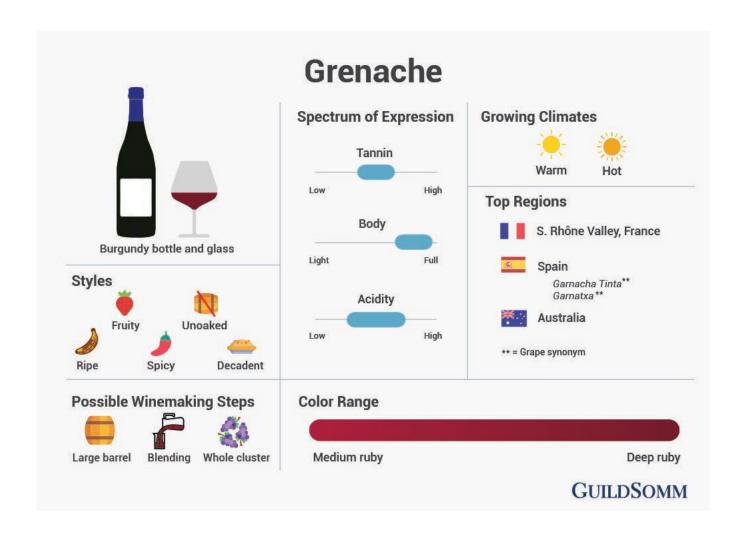


SYRAH



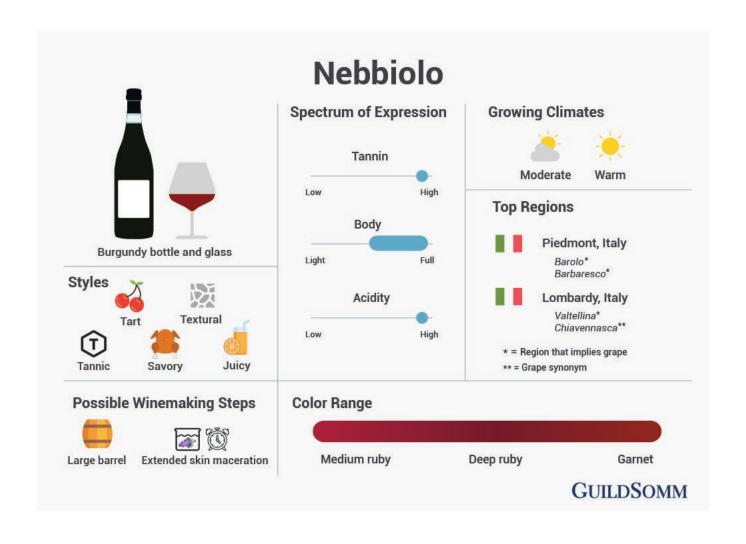


GRENACHE



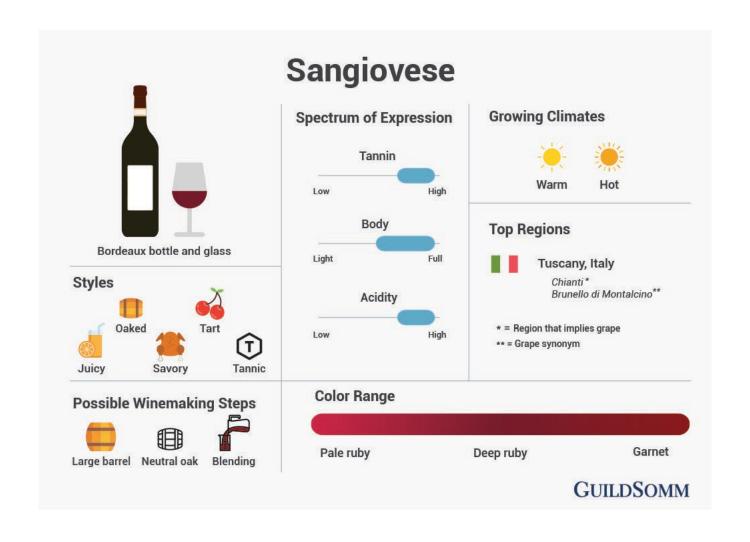


NEBBIOLO





SANGIOVESE





TEMPRANILLO

