



ITALIAN BRANDY ACADEMY

ASSOCIAZIONE DEGUSTATORI E
CULTORI DEL BRANDY ITALIANO

Italian Association of brandy tasters and lovers.

COURSES FOR TASTERS OF BRANDY AND AGED SPIRITS DISTILLATED IN OAK BARRELS

1st Level : beginner

The course is made of 3 lectures of approximately one hour each.

1. Theoretical lecture

- History of Italian brandy
- Raw material
- Methods of raw material processing and choice of raw materials (wine)
- Movies and representation of the production process
- olfactory test and tasting

2. Type of distillation

- How to distill brandy
- Types of processing equipment and machinery
- The difference between Italian brandy, French cognac and Spanish brandy
- Tasting of just distilled spirits

3. Lecture and Practice

- Methods of aging brandy
- Differentiation of brandy according to aging
- Chemical and organoleptic analysis
- Metamorphosis of brandy at various stages of aging
- Brandy tastings of various years
- olfactory and gustatory Test

DELIVERY OF CERTIFICATE OF 1st LEVEL WITH DIPLOMA AND SCORE



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2nd Level : advanced

The course is made of 3 lectures of approximately one hour each.

1. Lecture and Practice

- Difference between the various aged brandy
- VSOP XO-HD-differences and types
- Comparison with French products
- Sensory analysis of the products
- Differences according to smell and taste of the products
- Video with practical examples
- tasting tests

2. Lecture and Practice

- How to taste products
- Glasses and tasting method
- Guided brandy tasting
- Comparison of the results
- tasting

2. Practice

- Blind tasting the product
- Gift of a professional tasting set
- Release medal / trophy 2nd level of participation
- Certificate of merit recognized by the Italian Brandy academy

DELIVERY OF CERTIFICATE OF 2nd LEVEL WITH DIPLOMA AND SCORE



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3rd Level : Final visit to Distillery

2 days visit of Distillery in Europe

1. Field Visit

At the end of the course the participants will be awarded with a 2-day visit to a prestigious distillery to see live and experience a day in the middle of the stills used for producing Brandy.

DELIVERY OF PARTICIPATION PLATE