

WSET LEVEL 2

SESSIONS PLANS

8th-10th March 2023

MORNING	9.00 AM - 12.30 PM (break 10.30 AM - 10.45 AM)
AFTERNOON	1.30 PM - 5.00 PM (break 3.00 PM - 3.15 PM)

8TH MARCH 2023

MORNING		AFTERNOON	
Session 1	- Tasting technique - Pairing wine and food	Session 2	Factors influencing the production of red wines Pinot Noir, Zinfandel/Primitivo

9TH MARCH 2023

MORNING		AFTERNOON	
Session 3	Factors influencing the production of white, sweet and rosé wines. Riesling, Chenin Blanc, Sémillon/Semillon, Furmint	Session 5	Merlot, Cabernet Sauvignon, Syrah/Shiraz
Session 4	Chardonnay, Sauvignon Blanc, Pinot Grigio/ Pinot Gris, Gewurztraminer, Viognier, Albariño		

10TH MARCH 2023

MORNING		AFTERNOON	
Session 6	Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage	Session 8	- Sparkling wines - Fortified wines - Practice Tasting - Exam
Session 7	Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano		