

Wine Appreciation Course

A sensory journey with an international approach



5 Sessions

Online | Self-paced
+1 hour of private tutoring



24 Samples

Still, sparkling, sweet, and fortified wines
for a complete experience



International Approach

A simplified method, based on the Anglo-Saxon approach to tasting

Educator

Irina Mihailenko DipWSET - WSET Level 4 Diploma in Wines (London), MW Candidate, Sommelier (Italian AIS and FISAR), Wine Judge, and Certified Educator with twenty years of experience and expertise in blind tasting.

What is included

- 5 sessions (≈ 2 hours)
- 24 tasting samples
- One-to-one session with tutor (1 hour)
- WhatsApp group support
- Certificate of completion

Sessions

01	02	03
Introduction to wine and tasting Evaluation by caterory, aromas and flavours, structure, balance, quality, and ageing potential. Overview of the main grape varieties and styles.	Sparkling wine 4 samples of 200-350ml to explore main method of production. An overview of the main wine regions.	White wine: aromatic vs neutral 6 samples of 50ml for comparative tasting between aromatic and neutral grape varieties.
04	05	
Red and Rosé wine 8 samples of 50ml to discover the main grape varieties and styles.	Fortified and Sweet wine 6 50ml samples for comparative analysis	

€280

€190 without samples

VAT and free shipping included in the EU

1

One year of access

Plus WhatsApp group support

75%

Final Quiz

Pass success rate, unlimited attempts

Who it is for

The wine tasting course is designed for wine enthusiasts who wish to learn how to taste in a structured way and improve their sensory perception. No prior experience is needed—just curiosity and a desire to discover wine with both method and enjoyment.

Register Now