

# An Introduction to Wine

with Gianluca Di Taranto



Workbook with all recipes

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# Cheers!

You would like to understand the basics of winemaking and wine tasting better? Then this course with top sommelier Gianluca Di Taranto is perfect for you.

There are so many different grape and wine varieties that the world of wine can be overwhelming at first. But don't worry: If you understand a few basics, you'll find your way quickly. Then you can fully focus on enjoying the wine.

Top sommelier Gianluca Di Taranto explains the winemaking process, the characteristics of different wine glasses, what corks and screw caps are about, and the role of decanters. Next, you'll learn the basics of white wine, red wine, rosé, sparkling wines, and sweet wines. Finally, there are some helpful tips for tasting and enjoying.

This workbook contains all the information for the course. Enjoy tasting and savoring wines!

# Gianluca Di Taranto

As a child, Gianluca Di Taranto had to help out in his parents' restaurant. Today he is a successful master sommelier.

Gianluca Di Taranto's parents are Italian, but he was born and raised in Belgium. His parents own a restaurant where he helped from an early age. After school he began working there full-time and then completed a three-year sommelier training. In 2013, he started working as a sommelier at the restaurant *Zilte* in Antwerp which has three Michelin stars. In 2014, he moved on to *The Jane* in Antwerp and worked there until 2021. During that time, the restaurant was awarded two Michelin stars. During his vacations he spent time at the Italian three-starred restaurants *Piazza Duomo* and *Osteria Francescana*. In 2018, he received the Gault & Millau Benelux Award Sommelier of the Year and was named Belgium's best sommelier in both 2019 and 2020.



**Gianluca Di  
Taranto**

[www.gianlucaditaranto.com](http://www.gianlucaditaranto.com)

If you want  
another sip  
because the wine  
tastes so good,  
then that's the  
right wine for you.

## **Workbook**

with recipes and information  
for the online cooking course  
with Gianluca Di Taranto

## **Course**

An Introduction to Wine

## **Sommelier**

Gianluca Di Taranto