



FINE VINTAGE LTD
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**Fine Vintage Online Level 1 in Wines
Recommended Wines for Tasting**

Designed by 2 Masters of Wine and a team of leading wine experts, the Fine Vintage Online Level 1 in Wines course delves into the key grape varieties and classic regions as well as helpful tips on the storage and service of wine.

To supplement your studies, please find a below list of suggested wines to try during your course. They will come in handy when reading about *Where Wine Comes From* in Module 1 but can also supplement your studies on how wine is made, service & storage, and on food & wine pairing. By all means you do not have to source all of these wines, but at least one white and one red is suggested.

Wine Style	Suggested Variety/Region	What to look for...
Dry Sparkling Wine	Champagne Cava Prosecco	Light body, crisp acidity, refreshing citrus and green fruit flavours
Dry White Wine	New Zealand Sauvignon Blanc Chablis (Chardonnay) Italian Pinot Grigio	Light to medium body, crisp acidity, flavours of citrus and green fruit, but no oak flavours
White Wine with some sweetness	German Riesling Sauternes Icewine	Intense aromatics, medium to full sweetness, rich texture, high acidity
Dry, Low-Tannin Red Wine	Pinot Noir from Burgundy, New Zealand, or Oregon	Pale colour, moderate aromatics, high acidity, light body, low tannins, subtle oak flavours
Dry, High-Tannin Red Wine	Chianti Classico Barolo Cabernet Sauvignon from Bordeaux, California, Chile	Intense aromatics, full body, high acidity, high tannins, strong oak flavours
Sweet Fortified Wine	Port	Sweet, high alcohol, full body, moderate to high tannins, intense flavours