

Short-Term Study Abroad Program Information

Please provide the following information:

Study Abroad Program Name: UGA Cortona - Viticulture Maymester Program
 Study Abroad (SABD) Course ID: SABD 1069
 Study Abroad (SABD) Course CRN: 54141
 Semester Program will be Offered: Maymester 2017
 Program Leader/Contact Name: Christopher Robinson
 Program Leader/Contact Phone Number: 706 542 4519
 Program Leader/Contact Email Address: cpr71@uga.edu
 Program Start Date (First meeting with enrolled students): 5/8/2017
 Program End Date (Last meeting with enrolled students): 5/31/2017
 Travel Start Date: 5/7/2017
 Travel End Date: 5/31/2017
 Anticipated Number of Total Students Participating in Program: 25
 Anticipated Number of UGA Students: 23
 Anticipated Number of Transient Students: 2
 Anticipated Number of Undergraduate Students in the Program: 25
 Total Number of Credit Hours Taken by Each Undergraduate Student: 4
 Anticipated Number of Graduate Students in the Program: 0
 Total Number of Credit Hours Taken by Each Graduate Student: NA

Please list each course offered through the program on a separate row below:

| Course Title | Course Prefix | Course Number | CRN(s) | Credit Hours | Schedule Type | Instructor(s) | Department of Instructor(s) | Course Start Date | Course End Date | Total Lecture Hours | Total Field/ Lab Hours | Total Contact Hours* |
|---|--------------------|---------------|---------------------|--------------|---------------|--|-----------------------------|-------------------|-----------------|---------------------|------------------------|----------------------|
| Viticulture and Enology in the Mediterranean Region | PATH (HORT) (FDST) | 3050 | 54196, 54198, 54197 | 4 | Lecture | Phil Brannen; Dave Lockwood; George Cavendar | PATH; HORT; FDST | 5/8/2017 | 5/31/2017 | 54 | 28 | 68 |

*Total Contact Hours = Total Lecture Hours + (Total Field Hours / 2)
 Courses require 12.5 contact hours for each credit hour earned

Please also complete the Academic Itinerary found on the second worksheet of this document.

For questions, please contact the Office of Curriculum Systems at cursys@uga.edu or 706-542-6358.

Academic Itinerary

Study Abroad Program Name: UGA Cortona - Viticulture and Enology Maymester Program
Study Abroad (SABD) Course ID: SABD 1069
Program Start and End Dates: 5/7/2017 - 5/31/2017
Instructors and Courses Taught:

| Instructor | Course(s) Taught |
|--|-----------------------|
| Phil Brannen; Dave Lockwood; George Cavendar | PATH(HORT)(FDST) 3050 |

*All courses should be taught independently. Please include individual class days and times for each course.
 **If multiple courses are offered in the program, please use a new column for each course.

| Date/Time | Activity Description* | Instructor(s) | Contact Hours | |
|---|--|--|----------------------------------|------------|
| | | | PATH(HORT)(FDST) 3050 Lecture | Field/ Lab |
| 5/8/2017: 4:00 - 6:00 pm | Arrival/Orientation Cortona Residential Center | Director, Chris Robinson | | 2.0 |
| 5/9/2017: 9:00 - 12:30; 2:00 - 4:30 pm | Risks of Wine consumption; Wine and the Mediterranean diet; Orientation to Cortona; Wine appreciation film and lecture | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/10/2017: 8:30 - 12:00; 2:00 - 3:30 | History of Wine; Grape species and varieties; Introduction to sensory evaluation; Aroma training | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 1.5 |
| 5/11/2017: 9:30 - 11:30; 12:00 - 2:00; 2:00 - 3:30 pm | Grape diseases: Introduction and history; Student Presentations; Wine Regions and styles; Individuality in taste perception; Sensory lab - international white wines | Phil Brannen; Dave Lockwood; George Cavendar | 4.0 | 1.5 |
| 5/13/2017: 7:30am - 5:30 pm | Excursion to Torgiano & Assisi: Wine Museum; Assisi Basilica | Phil Brannen; Dave Lockwood; George Cavendar | 4.0 | |
| 5/13/2017: 7:30am - 5:30 pm | Exam I Project groups meet (optional) | Phil Brannen; Dave Lockwood; George Cavendar | | |
| 5/14/2017: 8:30 - 12:00; 3:00 - 5:30 pm | Free | Phil Brannen; Dave Lockwood; George Cavendar | | |
| 5/15/2017: 8:30 - 12:00; 3:00 - 5:30 pm | Grape Vine physiology; student presentations; Wine regulations and lables; Flavor of red wines; Sensory lab - international reds | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/16/2017: 8:30 - 12:00; 3:00 - 5:30 pm | Terroir and site selection; student presentations; Introduction to wine projects, project requirements, project teams organzie; Crushing, destemming, pressing decisions; Psychology of tasting; Sensory session - white wines of northern Italy | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/17/2017: 8:30 - 12:00; 3:00 - 5:30 pm | Soil types, vineyard layout/preparation decisions Student presentations (3) Maceration and must adjustment Group meetings and project research Question session Student presentations (1); Sensory lab White wines of Southern Italy | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/18/2017: 8:30 - 12:00; 3:00 - 5:30 pm | Pruning, training, trellising decisions Student presentations (3) Use of sulfite and fermentation decisions Group meetings and project research; Question session Red wines of Italy Sensory: Red wines of northern Italy | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/19/2017: 8:00 - 12:00; 3:00 - 5:30 | Alternative grape production systems Student presentations (3) Fermentation including malo-lactic Group meetings and project research Oak Aging Sensory – Red wines of Southern Italy | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/20/2017: | Exam II | Phil Brannen; Dave Lockwood; George Cavendar | | |
| 5/21/2017: | Free Day | Phil Brannen; Dave Lockwood; George Cavendar | | |
| 5/22/2017: 8:30 - 12:00; 3:00 - 5:30 pm | Yield control; harvesting decisions Student presentations (3) Clarification, aging decisions Project research Sangiovese wines Sensory: Tuscan red wines | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/23/2017: 8:30 - 12:00; 3:00 - 5:30 pm | Pest control programs Student presentations (3) Cork and other bottle closures Making dessert wines Project research Food Wine Pairing Student presentations (3) Taste red blends (supertuscans) | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 2.5 |
| 5/24/2017: | Field trip: Chianti Classico – Brolio Estate Lunch in Arezzo (on your own) Avignonesi Estate (tour and tasting) | Phil Brannen; Dave Lockwood; George Cavendar | 4.0 | |
| 5/25/2017: | Making sparkling wine (lecture) Field trip to Antinori estate "La Braccasca" | Phil Brannen; Dave Lockwood; George Cavendar | 3.0 | |
| 5/26/2017: 8:30 - 12:00; 2:30 - 5:30 pm | Written project reports due Project presentations Peer evaluation of project groups Sensory: Dessert and sparkling wine | Phil Brannen; Dave Lockwood; George Cavendar | 3.5 | 3.0 |
| 5/27/2017: 8:30 - 12:00; 2:30 - 5:30 pm | Final Exam/hand in wine notebooks | Phil Brannen; Dave Lockwood; George Cavendar | | |
| 5/28/2017: | Field trip to Montalcino: Fanti Estate | Phil Brannen; Dave Lockwood; George Cavendar | 4.0 | |
| 5/29/2017: | Meetings with Marco Molesini; group lunch | Phil Brannen; Dave Lockwood; George Cavendar | | |
| 5/30/2017: | Depart for Rome - afternoon walking tour of Rome's historic center | Phil Brannen; Dave Lockwood; George Cavendar | | |

| | | | | |
|--|---|--|--|--|
| 5/31/17: End of UGA Cortona Viticulture & Enology Maymester | Program ends; transportation to Fiumicino airport | | | |
|--|---|--|--|--|

| | | | |
|--------------------|------------------------|------|----|
| Total Hours | Total Lecture Hours | 54.0 | |
| | Total Field/ Lab Hours | | 28 |

| | |
|----------------------------|-----------|
| Total Contact Hours | 68 |
|----------------------------|-----------|

*Total Contact Hours = Total Lecture Hours + (Total Field Hours / 2)
Courses require 12.5 contact hours for each credit hour earned*

Initial academic itineraries are understood to be tentative and subject to change. Please be as specific and accurate as possible.

For questions, please contact the Office of Curriculum Systems at currsys@uga.edu or 706-542-6358.