

**Short-Term Study Abroad Program Information**

**Please provide the following information:**

Study Abroad Program Name: UGA Cortona - Viticulture and Enology  
 Study Abroad (SABD) Course ID: SABD 1069  
 Study Abroad (SABD) Course CRN: TBD  
 Semester Program will be Offered: Maymester 2024  
 Program Leader/Contact Name: Christopher Robinson  
 Program Leader/Contact Phone Number: 706-542-4519  
 Program Leader/Contact Email Address: [cpr71@uga.edu](mailto:cpr71@uga.edu)  
 Program Start Date (*First meeting with enrolled students*): 5/13/2024  
 Program End Date (*Last meeting with enrolled students*): 6/3/2024  
 Travel Start Date: 5/12/2024  
 Travel End Date: 6/3/2024  
 Anticipated Number of Total Students Participating in Program: 30  
     Anticipated Number of UGA Students: 27  
     Anticipated Number of Transient Students: 3  
 Anticipated Number of Undergraduate Students in the Program: 30  
     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	CRNs	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	TBD	4	Lecture	Phil Brannen; Sarah Lowder; Abhinav Mishra	PATH; HORT; FDST	5/12/2024	6/3/2024	51.0	24.5	63.25

\*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 [currsys@uga.edu](mailto:currsys@uga.edu) or 706-542-6358.*

### Academic Itinerary

**Study Abroad Program Name:** UGA Cortona - Viticulture and Enology  
**Study Abroad (SABD) Course ID:** SABD 1069  
**Program Start and End Dates:** 5/12/2024 - 6/3/2024  
**Instructors and Courses Taught:**

Instructor	Course(s) Taught
Phil Brannen	PATH (HORT) (FDST) 3050
Sarah Lowder	PATH (HORT) (FDST) 3050
Abhinav Mishra	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
5/13/2024: 4:00 - 6:00 pm	Arrival/Orientation Cortona Residential Center	Director, Chris Robinson		2.0
5/14/2024: 9:00 - 12:30; 2:00 - 4:00 pm	Risks of Wine consumption; Wine and the Mediterranean diet; Orientation to Cortona; Wine appreciation film and lecture	Phil Brannen; Sarah Lowder; Abhinav Mishra	3.5	2.0
5/15/2024: 8:30 - 12:00; 2:30 - 3:30 pm	History of Wine; Grape species and varieties Introduction to sensory evaluation; Aroma training	Phil Brannen; Sarah Lowder; Abhinav Mishra	3.5	
5/16/2024: 8:30 - 12:00; 2:30 - 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; Sarah Lowder; Abhinav Mishra	2.5	1.0
5/17/2024: 7:30am - 5:30 pm	Excursion to Torgiano & Assisi: Wine Museum; Assisi Basilica	Phil Brannen; Sarah Lowder; Abhinav Mishra	2.0	
5/18/2024: 7:30am - 5:30 pm	Exam I Project groups meet (optional)	Phil Brannen; Sarah Lowder; Abhinav Mishra		
5/19/2024: 8:30 - 12:00; 3:00 - 5:30 pm	Grape Vine physiology; student presentations; Wine regulations and labels; Flavor of red wines; Sensory lab - international reds	Phil Brannen; Sarah Lowder; Abhinav Mishra	3.5	2.5
5/20/2024: 8:30 - 12:00; 3:00 - 5:30 pm	Terroir and site selection; student presentations; Introduction to wine projects, project requirements, project teams organize; Crushing, destemming, pressing decisions; Psychology of tasting; Sensory session - white wines of northern Italy	Phil Brannen; Sarah Lowder; Abhinav Mishra	3.5	2.5
5/21/2024: 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; Sarah Lowder; Abhinav Mishra	3.5	2.5
5/22/2024: 8:00 - 12:00; 3:00 - 5:30	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; Sarah Lowder; Abhinav Mishra	3.5	2.5
5/23/2024: 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; Sarah Lowder; Abhinav Mishra	3.5	2.5
5/24/2024:	Exam II	Phil Brannen; Sarah Lowder; Abhinav Mishra		
5/25/2024:	Free			
5/26/2024: 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; Sarah Lowder; Abhinav Mishra	3.5	2.5

5/27/2024: 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; Sarah Lowder; Abhinav Mishra	3.5	2.5
5/28/2024: 7:30am - 5:30 pm	Field trip: Chianti Classico – Brolio Estate Lunch in Arezzo (on your own) Avignonesi Estate (tour and tasting)	Phil Brannen; Sarah Lowder; Abhinav Mishra	2.0	
5/29/2024: 8:30 - 9:30; 10:30 - 12:30 pm	Making sparkling wine Field trip to Antinori estate "La Braccasca"	Phil Brannen; Sarah Lowder; Abhinav Mishra	1.0	2.0
5/30/2024: 8:30 - 11:30; 2:30 - 4:30 pm	Written project reports due Project presentations	Phil Brannen; Sarah Lowder; Abhinav Mishra	5.0	
5/31/2024: 8:30 - 11:30; 2:30 - 4:30 pm	Peer evaluation of project groups Sensory: Dessert and sparkling wine	Phil Brannen; Sarah Lowder; Abhinav Mishra	5.0	
6/1/2024: 8:30 - 12:00; 2:30 - 5:00 pm	Field trip to Montalcino: Fanti Estate	Phil Brannen; Sarah Lowder; Abhinav Mishra	2.0	
6/2/2024: 7:30am - 5:30 pm	Final Exam/hand in wine notebooks	Phil Brannen; Sarah Lowder; Abhinav Mishra		
6/3/2024: 7:30am - 5:30 pm	End of Program	Phil Brannen; Sarah Lowder; Abhinav Mishra		
	<b>Total Hours</b>	Total Lecture Hours Total Field/ Lab Hours	51.0	24.5

<b>Total Contact Hours</b>	<b>63.25</b>
----------------------------	--------------

*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](mailto:currsys@uga.edu) or 706-542-6358.*