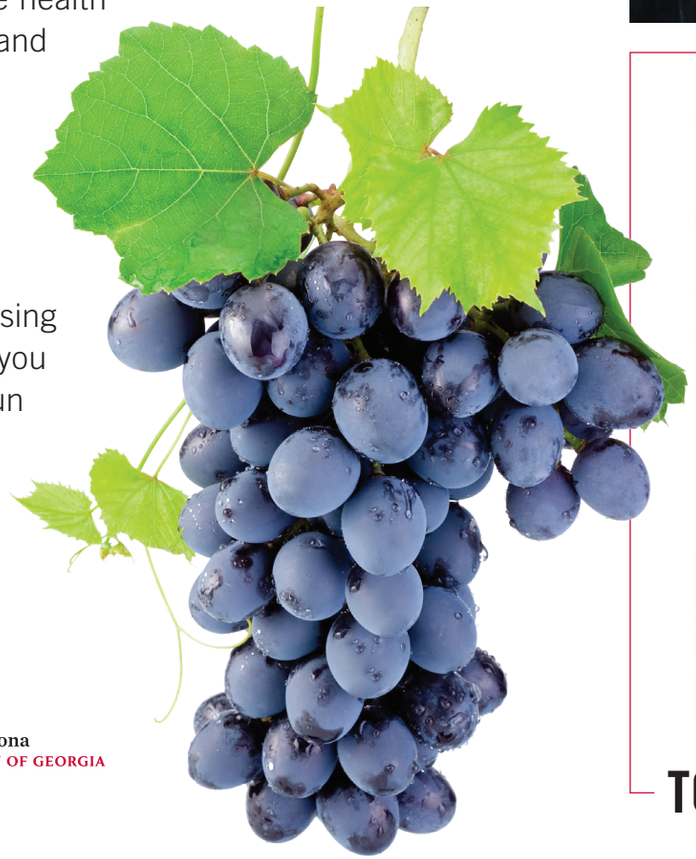
AG DAWGS Abroad

Viticulture and Enology in the Mediterranean Region

Study the history, production and evaluation of wine in the heart of Italy.

This program combines trips to vineyards, wineries, and horticultural and sensory laboratories with lectures by University of Georgia horticulture, plant pathology, and food science and technology professors to educate students about how to produce wine in a modern economy. You'll study grape varieties, cultivation techniques, disease and pest management, winemaking, the health implications of wine consumption, and the taste components and sensory analysis of wines.

Cortona, Italy, where UGA has had a presence since 1970, is the program's home base. A renovated 15th-century convent provides housing on the UGA Cortona campus, and you can eat dinners in a local, family-run restaurant that serves the campus. You will have opportunities to see specialty vineyards and wineries, a wine museum, hill towns like Montalcino, Italy, and the Roman ruins in Rome.



"This program gave me the opportunity to travel in and around Tuscany, to taste over 60 unique wines, to visit beautiful Italian vineyards and to experience life in Italy. I also was able to learn a lot about wine in the process!" – *Natalie Oswell*

Projected travel dates:
May term

Estimated cost:
$2,900 + UGA in-state tuition and fees + international airfare

global.uga.edu/scholarships

UGA academic credit:
PATH/HORT/FDST 3050 (4 hours)

Fulfills experiential learning requirement for CAES students

« For additional information about this course

TO APPLY, VISIT:
StudyAway.uga.edu

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