



Viticulture and Enology in the Mediterranean Region

Study the history of wine, its production and evaluation in the

heart of Italy.

The Maymester Viticulture and Enology in the Mediterranean Region study abroad program combines field 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 the economics and history of wine as well as its production. 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.

Home base is the medieval town of Cortona, Italy, where UGA has had a presence since 1970. A renovated 15th-century convent provides housing on the UGA Cortona campus, and you can eat dinners in a local, family-run restaurant, Tonino's, that serves the campus. There are opportunities for travel to Rome to see the Roman ruins and other capital city sites and field trips to specialty vineyards and wineries, a wine museum, and towns like Montalcino, Italy.



"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:

Maymester

Estimated cost:

\$3,000 + UGA in-state tuition and fees + international airfare

global.uga.edu/scholarships

University of Georgia academic credit:

PATH/HORT/FDST 3050 (4 hours)

Fulfills experiential learning requirement

For additional information, please contact:

Phil Brannen, pbrannen@uga.edu
UGA Cortona, cortona@uga.edu

students.caes.uga.edu/go/abroad

TO APPLY, VISIT:

StudyAway.uga.edu

Viticulture and Enology in the Mediterranean Region

Italy

