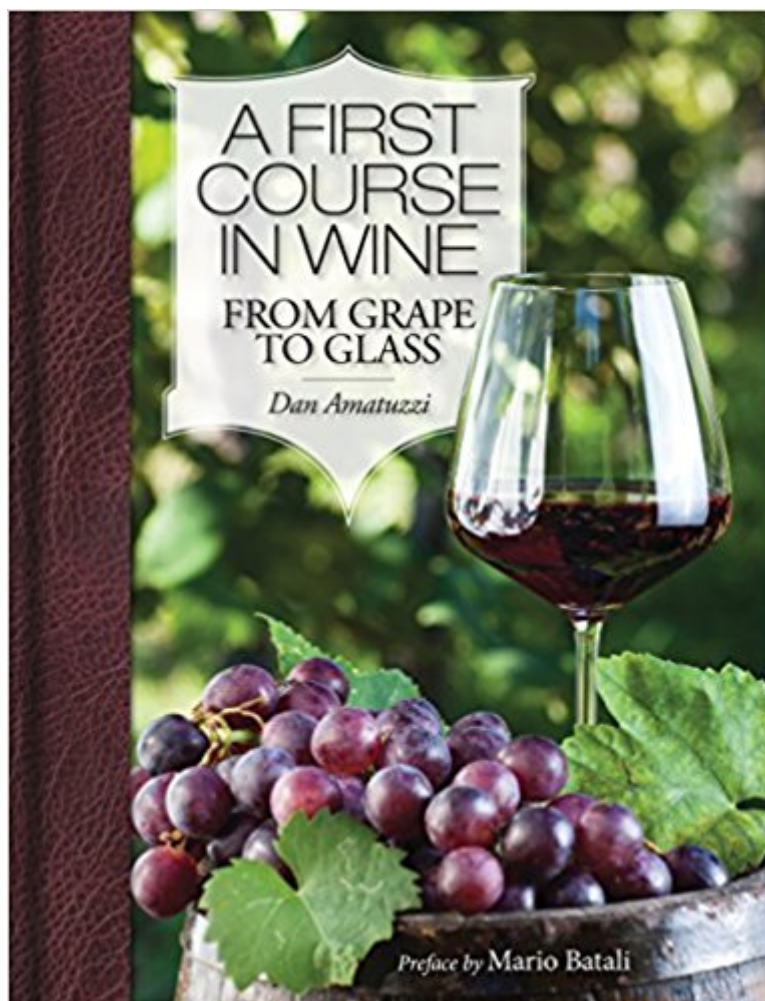


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A First Course In Wine: From Grape To Glass



Synopsis

Whether you enjoy the occasional glass of wine or you like to have one every night with dinner, Dan Amatuzzi's *A First Course in Wine* will provide you with everything you need to know about how to smell, taste, and enjoy fine wines. With stunning imagery and helpful diagrams throughout, you'll learn: -the science behind winemaking -how to interpret wine labels without stress -how to identify flavors in your wine -how to pair wines with foods -what to look for on restaurant wine lists -glossary of terms and a pronunciation guide -detailed information about vineyards and more Life is too short for wine you won't enjoy. Once you've taken this first course, you will read your restaurant's wine list with confidence and browse through the wine selection at your store with the knowledge that you're going to walk home with the perfect wine in hand. Dan Amatuzzi was the wine director at Mario Batali's OTTO before he became Eataly's beverage director. He studied wine production in Florence and was chosen to Zagat's inaugural class of New York's rising "30 under 30" culinary stars.

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Customer Reviews

"This friendly guide from Amatuzzi, a beverage director and wine educator in New York City, caters to wine newbies, covering topics that range from tips on hosting a dinner party where wine will be served to opinions about the screw tops vs. cork debate. However, even those who know the difference between a chardonnay and a chenin blanc will take tidbits of information away from this accessible overview. The many photos (some as large as a spread) are bright, clear, and cheery, and the tables are helpful. But those who are just learning wine appellations may find themselves

wishing that the book had more than one map—particularly for the tricky geography of France. Sidebars deliver useful tips, definitions, and interesting facts. Curiously, Amatuzzi decides to divide appellations by white and red wines instead of explaining the wines produced by each country, making for a confusing organization. The writing can be dense, but this is not likely to bother those who will be lured to the plethora of material by the title's clean design and easy tone. Verdict: This approachable volume is ideal for readers seeking a broad introduction to the world of wine." —Library Journal

Following a semester in Florence studying wine production, Dan entered the hospitality industry in New York City. His first job was polishing wine glasses at Mario Batali's flagship restaurant, Babbo. Since that time, Dan was sommelier at Del Posto in New York City before becoming wine director at Mario Batali's OTTO. He is currently the beverage director at Eataly, where he manages the wine program and teaches classes at Eataly's education center, La Scuola. His website, www.wineforthestudent.com, is based on wine and spirits education, featuring interviews with winemakers and regional grape descriptions. In 2011, Das was chosen to Zagat's inaugural class of New York's rising "30 under 30" culinary stars. He has an MBA degree from the Leonard N. Stern School of Business at NYU and currently lives in Manhattan.

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If you are a novice in the world of wine who is interested in learning more about the juice but has an aversion to textbook-style manuals, Amatuzzi's "A First Course in Wine" may be the right choice for you. The book is aesthetically pleasing and unforgettably vivid; it's printed on beautiful paper and features stunning photography. More importantly, the writing is refreshing. The author chooses a style of delivery that resembles a casual conversation with a good friend over a glass of wine. He

manages to remain reliable and accurate without sounding snooty or self-important. The book starts with introducing grape varieties and explaining the basics of viticulture and the winemaking process. The next part discusses the enjoyment of wine, such as evaluating, tasting, pairing food and wine, decanting and aging wines, and some advice on how to buy. The final and lengthiest part explores the wines of the world: Old World and New World white wines, Old World and New World red wines, sparkling wines, dessert wines, and fortified wines. The book concludes with a glossary where the most important wine terminology is explained. I had the privilege to meet and learn from Dan in person and his teaching style echoed his writing: done with skill and passion, seasoned with a dash of humor. Reading his book is almost as good as the personal encounter. If you are looking for an introductory book with a bit more depth and detail, I'd recommend Jancis Robinson's Wine Course and if you are interested in the intricacies of tasting check out Michael Schuster's Essential Winetasting. But if you want something light, refreshing and approachable like a glass of Sauvignon Blanc, check out "A First Course in Wine" and you won't be disappointed. What's the worst thing that could happen? You may get thirsty for more...

Well written for those looking for a basic understand of wine from A to Z. Lovely photos, and nice content

This book is lovely! Came in pristine condition and just a beautiful book to behold. Thank you.

I was hooked from the first page! The preface by Mario Batali & subsequent introduction by Amatzuzi were so well written, I knew this book wasn't just one I would flip through & forget. It is informative but unpretentious, chock full of stunning imagery & will make you want to visit a vineyard asap! Lovely book, I highly recommend you buy it for yourself or as a gift to anyone who is looking to learn more about wine.

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