



ITALIAN WINE LOVERS PROGRAMME



The Experience



Our exclusive *Italian Wine Lovers* programme is designed not just for wine specialists, but for all those who just simply... love wine and wish to enjoy a full-immersion experience in the world of Italian wines while savoring everything that Florence has to offer.

Students will be able to attend Italian classes in the morning and experience an amazing itinerary in the world of Italian wines through dedicated lessons, tastings and a visit to local producers.

The programme will not just focus on the technical point of view but also on the cultural, historical and traditional aspects of the Italian wine world and on how it is intimately connected to so many aspects of the Italian life and culture, making it an experience completely different from any other similar programme.

The wine lessons and tastings will take place in an astonishing terrace with a 360 degrees view over the city roofs, allowing participants to experience all the magic that makes Florence unique, while enjoying their passion for wine.

Our sommelier, but more importantly wine lover, will take you into an unforgettable journey through the many aspects of the Italian wine world, focusing on the incredible variety it has to offer, and spacing from the local Tuscan producers to some of the other wines famous all around the world.

Participants will be able to not just taste some of the most amazing and excellent wines Italy has to offer, but also learn something unique about them, about the people who produce them, the history behind each different bottle and all the local traditions that make Italian wines not just something good to drink, but a part of our identity.

A visit to a local producer will allow you to experience firsthand all the work that hides behind the final product and immerse yourself in the magical atmosphere of a Tuscan vineyard and ancient wine cellars, meet the people whose work makes the magic possible, and even more, have a taste of it!



Key Features

| | |
|------------------------|--|
| Duration | 2 weeks |
| Dates | Spring session 25/05 - 05/06/2026 Fall session 21/09 - 02/10/2026 |
| Number of Participants | 5 to 8 students |
| Lessons | 20 lessons Italian language (morning schedule) 5 wine lessons and tastings of 2 hours each per week (afternoon timetable) |
| Location | The wine lessons and tastings will take place on an incredible terrace over Florence's roofs |
| Activities | The programme includes 5 wine tastings, 1 local traditional dinner with wine tasting, and 1 visit to a local producer |

TUITION: 1.400 €

The tuition fee includes:

- ❖ Italian lessons
- ❖ Wine classes and wine tastings
- ❖ Dinner & wine tasting
- ❖ Visit to a local wine producer & tasting and light lunch
- ❖ Accommodation placement service
- ❖ Italian placement test
- ❖ Learning material

The tuition does not include:

- ❖ Registration fee
- ❖ Accommodation fee
- ❖ Transfer service



HOST
Andrea Caiano



Contents

ITALIAN LESSONS

20 Italian language lessons per week, each of 45', from Monday to Friday from 9.00 to 12.30
On the first school day at Linguaviva participants will take a written and oral placement test following which they will be placed in the appropriate group for their language level. Work covers all aspects of the language with a particular emphasis on developing communicative skills in speaking and writing. Each level can be completed in 4 weeks. At the end of each course after successful completion of a test you can progress to the next level.



WINE LESSONS + TASTINGS

| | |
|-----------|---|
| Location | Our Terrace with a 360° view on the city Lungarno Serristori 7 - Florence |
| Teacher | Andrea Caiano |
| Lessons | 5 sessions of 2 hours each for a total of 10 hours, in the afternoon, usually from 6.00 to 8.00 pm |
| Duration | 2 weeks |
| Contents | 5 lessons on different production areas, each with a tasting of 3 different wines paired with local food products |
| Materials | all materials used during the lessons are provided by the school |

At the beginning of each lesson students are given a handout with the contents of the lesson and the information about each wine they will be tasting. The first part of the lesson will be theoretical, with a focus not just on the technical aspects of each wine, but also on its history and all the traditions and cultural aspects that are connected to it. Students will try 3 different wines each lesson paired with some of the most famous local food delicacies.

Weekly Programme

| | FIRST WEEK | | | | | |
|-----------|----------------------------|-----------------|----------------------------|-----------------|----------------------------|--------------------------------|
| | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
| MORNING | Italian Classes | Italian Classes | Italian Classes | Italian Classes | Italian Classes | Visit to a Local wine producer |
| AFTERNOON | Wine Lesson & Wine Tasting | | Wine Lesson & Wine Tasting | | Wine Lesson & Wine Tasting | |

| | SECOND WEEK | | | | | |
|-----------|-----------------------------------|----------------------------|-----------------|----------------------------|-----------------|-----------|
| | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
| MORNING | Italian Classes | Italian Classes | Italian Classes | Italian Classes | Italian Classes | Departure |
| AFTERNOON | | Wine Lesson & Wine Tasting | | Wine Lesson & Wine Tasting | | |
| EVENING | Traditional dinner & Wine Tasting | | | | | |





LINGUAVIVA Via Fiume 17 - 50123 FIRENZE