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WINE TRAINING WITH LOCAL GRAPES

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EĐİTİM & DANIŐMANLIK & ORGANİZASYON



TASTING DETAILS

- The wine used in the tasting will all be chosen from local grape varieties
- The tasting brands will be selected from premium segment.
- For the tasting, the sparkling wine will be produced using the champagne method and made from local grape varieties.

Wine Alternatives

- Four dry white wine,
- One sparkling, one sweet white wine, three dry white wine
- One dry white wine, one dry rose wine, one sweet white or rose wine, one dry red wine
- One sparkling, one dry white wine, one dry rose wine, one sweet white wine
- Four dry red wine
- One sparkling, three dry red wine



TASTING DETAILS

PS: Wine can be categorized based on color, sugar levels, and production methods.

I would like to provide a brief explanation about wine types **based on their sugar levels** to make the selection easier:

DRY WINE: Wines containing 0-4 grams of sugar per liter.

OFF-DRY WINE: Wines containing 4-12 grams of sugar per liter.

SEMI-SWEET WINE: Wines containing 12-45 grams of sugar per liter.

SWEET WINE: Wines containing up to 45 grams of sugar per liter.

These rules belong to Turkey!



TASTING DETAILS

NOT: There are some information about sparkling wine:

NATURAL SPARKLING

Şampanya metodu
Champagne & Cava

Charmat method

Prosecco

Pet Nat (Pétillant-Naturel)

Fermenting grape juice is bottled upright before fermentation is complete so that the carbon dioxide, which is released when the yeasts convert sugars to alcohol, is trapped in the bottle.

ARTIFICIALLY CARBONATED

Carbon dioxide is added.



PRICE OFFER

- The tasting will last 1- 1,5 hours.
- Wine prices will change in February and July, thats why i have given average prices.

GROUP 1- 4 PEOPLE

700 - 800 € + KDV

GROUP 5- 8 PEOPLE

900 - 1000 € + KDV

GROUP 9- 12 PEOPLE

1100 - 1200 € + KDV

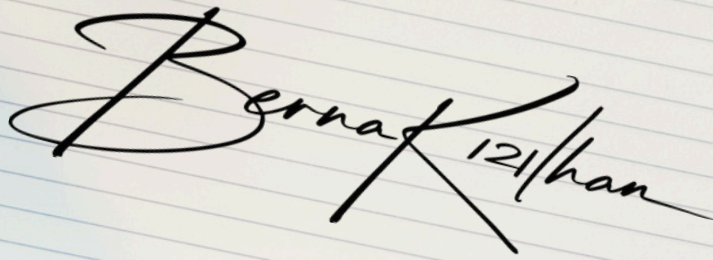




Berna Kizilhan

Training & Consultancy

Co-founder & Trainer



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EDUCATION

- Mersin University, Tourism Management
- Anadolu University, Culinary Arts
- UC Davis University, Wine Analysis and Sensory Techniques Certificate
- FED Training and Istanbul University Trainer's Training Certificate
- Professional Wine and Beer Training Expert
- 20 years of experience in the wine industry
- I am the founder and owner Bodrum's first wine festival; Wiyawanda Fest Bodrum

