



AWC 教學大綱和考試程序

ISG AWC 高級葡萄酒證書 – 建立在 IWC 中級認證課程的基礎之上，對葡萄酒，加烈酒，烈酒和啤酒有更廣泛了解和認識，內容包括：葡萄栽培，葡萄酒釀造和產區與分級制度等。

課程中您將會更深入學習，研讀與品飲來自全世界經典產區的各式葡萄酒、加烈酒、烈酒與啤酒，進而培養您的盲品技巧。同時您的侍酒常識、葡萄酒品鑑能力、餐酒搭配的選擇，葡萄酒貯藏與管理知識都將透過學習進一步提升。課程目標在增強您對葡萄酒全面性的認知，也為侍酒師文憑課程 ISG Master (ISGM) 做好充分的準備。

這是一個為愛酒人士進一步探索葡萄酒世界絕佳的進階課程，亦為現職的酒業、餐飲、飯店相關從業人員提升自我專業知識與技能的平台。

由 ISG 教育委員會編排架構清晰的教學內容，實務與理論並進，幫助學習者快速掌握要領。ISG 是侍酒師教育體系唯一擁有自己的學習教材，出版書籍和標準化侍酒師課程的機構，無論是哪個國家或語言，都將實現相同的一致性。

課程內容和需求：

本課程涵蓋葡萄酒知識和侍酒師專業操作兩方面的理論和實踐內容，包括葡萄酒領域涉及的每一項元素 (地理位置、氣候、葡萄品種、種植、釀造、風格、產區與分級制度等)，系統化品鑑、模擬答題練習、盲飲技巧訓練、餐酒搭配、侍酒技能與演練、隨堂複習。

合格成績為 60 分，成功通過考試的學生由美國國際侍酒師協會頒發證書，獲得高級認證。如要申請侍酒師文憑課程 ISG Master (ISGM)，三項測驗成績須個別達到 70 分，方可申請。

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



單元 1

種植

品飲比較評鑑

品飲練習

學習成果

單元 2

隨堂複習

釀造

侍酒服務

品飲練習

學習成果

單元 3

隨堂複習

法定產區法規

Bordeaux

品飲練習

學習成果

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



單元 4

隨堂複習

Burgundy

品飲練習

學習成果

單元 5

隨堂複習

Alsace

Loire

Rhône

Languedoc-Roussillon

品飲練習

學習成果

單元 6

法國產區複習

隨堂複習

Italy

品飲練習

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



學習成果

單元 7

Spain

Portugal

侍酒演練

品飲練習

學習成果

單元 8

隨堂複習

Germany

Austria/Switzerland/Hungary

品飲練習

學習成果

單元 9

隨堂複習

考試複習

North America

South America

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



品飲練習

學習成果

單元 10

隨堂複習

Australia

New Zealand

South Africa

品飲練習

學習成果

單元 11

隨堂複習

加烈酒

品飲練習

學習成果

單元 12

隨堂複習

氣泡酒

侍酒演練

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



其他傳統法氣泡酒

品飲練習

學習成果

單元 13

隨堂複習

啤酒

品飲練習

烈酒

酒水服務

品飲練習

學習成果

單元 14

隨堂複習

品飲練習

學習成果

單元 15

隨堂複習

考試複習

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



單元 16

考試

考試程序

100 題選擇題 (考試時間 1.5 小時)。

6 題問答題，採申論模式作答，每題至少 700-900 字數，著重學生的整體分析與比較能力 (考試時間 3 小時)。

4 道盲飲 – 2 紅與 2 白：使用 ISG 品飲系統，以中文或英文書寫描述酒的外觀、香氣、口感風味、結論 (價格質量、窖藏潛力、餐酒搭配建議)，猜測酒款與產區 (考試時間 30 分鐘)。

合格成績為 60 分，成功通過考試的學生由美國國際侍酒師協會頒發證書，獲得高級認證。如要申請侍酒師文憑課程 ISG Master (ISGM)，三項測驗成績須個別達到 70 分，方可申請。

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



申論題說明與要求

ISG 的 AWC 和侍酒師文憑的申論題考試是您理解課堂所涉及主題的重要指標。與多重選擇題型不同，這些申論題型測驗的目的地是讓您證明自己對特定問題有一個連貫而全面的理解。

什麼是申論題？

學生經常在撰寫申論題時遇到困難。主要問題在於論述架構與標題能否層次分明。建議學生，拿到考卷先審題，不要急著作答，先把題目瀏覽一遍，分析題目要問的方向，該題要回答的論點與子題有幾個。建議最好可以在空白處畫個關係圖，擬妥大綱決定答題的架構後再開始寫，如此才會比較順手。

而開始撰寫申論題時，應採三段式的論述，亦即「前言」-「本文」-「結論」的架構模式。

前言：即是說明題目的重要名詞或關鍵字之定義，或是把題目的背景闡述一下。

本文：依題所述找論點，題目裡的每一個問號，都是一個論點，依據理論內容詳盡陳述，支持論點。

結論：結語並再次強調重點，亦即點出此題目為何重要，或論述一些個人見解，說明自己的想法，或者點出此題目的未來發展趨勢及影響。

按照這個架構來寫，每題最少字數為 700-900，掌握條列要明確、論點要合理、陳述要適切等要訣。ISG 了解我們的學生不是專業作家。但是，考試的理論部份有最低要求，以確保我們畢業生兼具「實力」與「組織能力」的表現。

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



AWC 申論題範例與概述

範例問題

Compare and contrast Valpolicella DOC and Amarone della Valpolicella DOC. Consider in your response issues of history, location and geography, soil, grape variety, viticulture, vinification, and wine style.

範例概述

The following sample outline is given as a guide only. The actual outline you develop will be brief and tailored to your specific needs.

分析題目要問的方向和所需回答的論點

- the similarities and the differences between a geographical denomination (Valpolicella) and a specific wine style from within that same denomination (Amarone della Valpolicella)
- the question asks that my response be framed by an understanding of history, location and geography, soil, grape variety, how the grapes are grown and how the wine is made and the resulting wine styles

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



對 Valpolicella 的了解？

- it is a geographical appellation in Italy's Veneto region where the regulations allow for the production of red wine only
- more specifically, it comes from in and around a series of ridges and sub-Alpine mountain valleys located to the east of Lake Garda, an area with a moderate **climate** (Continental mixed with Mediterranean influences, sometimes referred to as semi-Continental)
- there are 4 mountain valleys of note here: Garganago, Fumane, Negrar, and Marano
- the soils are varied, though the finer vineyards are located on sloping, even terraced sites, on a volcanic basalt soil called *toar*; this soil, however, is rare; there is also tufa, calcareous clay, and much alluvial soil on the flatlands
- that there are, in fact vineyards on the flat alluvial land below the hills is an issue that springs from the late 1960s when denomination boundaries were redrawn, ostensibly to give large scale industrial producers (and there are several in the Veneto) access to the Valpolicella name
- the redrawing of the lines extended the DOC into the plains or *pianura*, which has upset some traditionalists—a problem mirrored in neighboring Soave
- the original 4 valleys, however, now have access to the Classico designation
- viticulture here is also diverse, with some vineyards using modern wire and post trellising, but many traditional vineyards employing a high-trained overhead canopy known as a *pergola*

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



- in terms of vinification it is produced using standard red wine fermentation, though its relatively inexpensive price (most fall between roughly 8-15 dollars) suggests that some of the pricier costumes modern wines can wear (such as new oak) are not in the Valpolicella wardrobe; it is typically bottled soon after fermentation is complete
- some producers have had success with carbonic maceration which is designed to emphasize the fruit of the wine, while at the same time to reduce the wine's often considerable acidity
- Valpolicella is a blended wine, and the 3 most common grape varieties in the blend are Corvina, Rondinella, and Molinara; others include Dindarella, Negrara, and international varieties at a maximum of 5% are also permitted
- in style, Valpolicella is typically a light-medium bodied dry red wine with bright cherry flavors, low tannins, and medium to high acidity
- there are, however, producers who make particularly serious versions of the wines, especially in years when Amarone production has been poor
- Valpolicella may also be made using the somewhat eccentric Ripasso method
- in the ripasso method, already fermented Valpolicella which has been held in cask is "passed over the lees" of a completed Amarone fermentation (these lees are traditionally unpressed, but sometimes they are, in fact, pressed)
- this may happen in one of a couple of ways: a fermented wine may be pumped onto the lees inciting a small refermentation and an increase in glycerine, fruit extract and alcohol; some producers are now using a technique similar to the *governo* of Tuscany and will

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



produce a Ripasso by simply adding the semi-dried grapes directly to the already fermented wine to cause a small second fermentation

對 Amarone 的了解？

- Amarone is not a place but a style of red wine; the name derives from the Italian word *Amaro* – ‘bitter’
- in style, it represents the fully fermented version of Valpolicella’s *passito* triumvirate along with sweet Recioto, and medium-sweet Amandorlato
- though the process of partially drying grapes is old in the region, the first commercial examples of Amarone date from the 1950s from the Bolla winery.
- even though Amarone is not literally a place, it can only come from a particular place—Valpolicella; the English translation of the wine’s full name—Amarone della Valpolicella—means ‘Amarone from Valpolicella’
- this means that what we said about Valpolicella in terms of **climate, soils, grape varieties** and **viticulture** largely applies here, too (though there are some qualifications to be made)
- Amarone requires perfect bunches for the drying process, and so must be manually harvested
- because the goal of the drying process is to concentrate the sugars in the grapes, it stands to reason that vineyards or plots destined for Amarone are often later harvested than those for Valpolicella

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



- also, because quality is more essential for Amarone, it is typically the better vineyards, on better soils, that produce the grapes
- what makes Amarone especially unique, however, is the **vinification** process
- Amarone is a *passito* style wine, made using a process called *appassimento*
- the process for making Amarone (and other *passito* style wines) is as follows: perfect bunches, which have often hung on the vine longer than the grapes used for Valpolicella, are manually harvested and then dried for approximately 3 months, or until the bunches have lost between 25-40% of their weight
- the drying process partially dehydrates the grapes, and this loss of water concentrates their sugars and acids
- not all producers follow a particular schedule when drying grapes and the length of appassimento, the presence or absence of noble rot on the grapes, as well as the type and length of maturation all contribute to distinguish one Amarone from the next
- these grapes are then fermented using standard red wine fermentation; however, because the must has such high sugar levels, fermentation is long and relatively slow; because of the price tag typically attached to this wine, and because of the wine's structure (acid, alcohol, tannin) Amarone can benefit from longer maturation periods in an oxidative environment (though many modern producers have made it a goal to reduce the oxidative quality of the wine by speeding up the drying process and reducing barrel times)
- in style, Amarone is a wine with high alcohol, dense concentration, dried fruit flavors, and often earthy, tertiary aromatics

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



開始撰寫

在審查大綱後，您將得出結論，雖然 Valpolicella 和 Amarone 來自相同的葡萄園，源自相同的土壤，氣候，葡萄栽培技術和葡萄品種，但它們的釀造不同。關於這一點加以陳述。

因應這個問題下面提供了兩篇範例。第一個範例涉及問題的所有必要元素，因此會得到滿分十分。獲得滿分的範例表明了對問題的清晰理解，並合乎邏輯，連貫的方式陳述論點。第二個則缺少幾個必需元素，可能僅能獲得五分。

您應該意識到，在文憑級別裡，我們希望學生對 DOC 之間的關係變化和影響有更深入的了解。

AWC 申論題範例 (10 分)

Though Valpolicella and Amarone della Valpolicella are derived from the same geographical area, the wines are radically different in style. Amarone is in fact a DOC applied to the stylistic variation introduced by the familiar Italian *appassimento* process—the process of partially drying grapes prior to fermentation. Wines produced using the *appassimento* process are known as *passito* wines, and the style is common in many Italian regions. Despite its relative youth in the international marketplace—it was first marketed by Bolla in the 1950s—Amarone is likely Italy's best known example of the style. Amarone is, quite specifically, the dry-fermented variation (as distinguished from the sweet Recioto della Valpolicella or the medium sweet Amandorlato), and the derivation of the

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



name, from Italian *Amaro* or 'bitter,' suggests much about the wine's ultimate flavor profile.

The Veneto's Valpolicella DOC is at once one of Italy's simplest and most diverse. This may seem a contradiction, but one of the things that distinguishes this DOC is its multifaceted approach to vinification. Though the raw materials are similar for Valpolicella and Amarone, the finished products are radically different. Those raw materials are the holy trinity of Venetian black grapes—Corvina, Rondinella, and Molinara—grown either on the traditional high-trained *pergola* or more modern post and wire trellises. Though there is a large supporting cast, including grapes like Dindarella and Negrara, and even permitted Internationals (at 5%), Corvina remains the most prominent of the Veneto's varieties. Corvina, which typically appears at anywhere from 40-70% of the blend is prized for its floral and cherry aromatics and the thick skin that contributes stability during the drying process. Small-berried Rondinella is also a popular drying grape because it typically dries faster than Corvina, and thereby reduces risk to the producer.

The stylistic diversity of the region is potentially a source of confusion, and it is not without a certain political component that complicates matters even further. Valpolicella DOC (like its neighbor Soave) is one of the DOCs whose boundaries were redrawn in the 1960s, primarily to accommodate the commercial needs of large scale Italian producers. The original growing area sits on a series of ridges and mountain valleys in the 4 valleys of Garganago, Fumane, Marano, and Negrar, which today represent the Classico zone; after 1968, however, the DOC was extended into the plains or *pianura* below. This effectively doubled the available land and added much alluvial land to the more prized volcanic basalt (locally known as *toar*), tufa, and calcareous clays of the Classico zone.

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



In some ways, the stylistic differences between Amarone and Valpolicella *normale* are mirrored here. Valpolicella is the high volume basic wine of the area, typically produced from the earliest harvested fruit and made in a bright, light to medium-bodied style. Some producers have had success with carbonic maceration to lift the fruit and reduce the characteristically high acidity of the wine, and this seems to emphasize the divide between basic Valpolicella and Amarone. Valpolicella is the cheap and cheerful Beaujolais of Italy; what Beaujolais is to the French bistro, Valpolicella is to the Italian *trattoria*. This is not to say, of course, that there aren't serious Valpolicellas sitting alongside the basic ones I've described. But they are the exceptions, not the norm.

A partial solution to the issue of Valpolicella's lightness and use of second best fruit, has been the development of the Ripasso method in which a fully fermented Valpolicella is passed over the lees of an Amarone fermentation. This re-passing inspires a small fermentation and allows the light Valpolicella to extract flavor and body from the Amarone lees.

What distinguishes Amarone here is that it is invariably serious. The expense and the technology required to produce Amarone compel a relatively high price tag, and higher price tags invariably come attached to higher consumer expectations. The *appassimento* process involves the manual harvest of perfect bunches of fruit and, because the goal of the process is to concentrate sugars in the grapes, most producers will typically leave grapes on the vine longer in order to begin the process with higher sugar levels and reduce drying time (and their own risk). Grapes are transported to special warehouses where they are laid out on straw or bamboo mats, or, more often today, stacked in wood or plastic boxes. In the past, producers typically relied on the prevailing winds to provide the air flow through their facilities (air flow is essential to reduce rot development and speed

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



evaporation), but today most facilities are equipped with fans and even dehumidifiers. In the early stages of the process, producers check the bunches regularly for the development of rot—though when the rot is noble, some producers are quite willing to allow it into the wine. This, indeed, along with grape variety, length of *appassimento*, and post-fermentation maturation, is one of the factors which distinguishes one Amarone from the next.

評分基準

- 準確描述 *appassimento* 過程，提及 *passito* 和正確的拼寫 (2 分)
- 準確列出三種重要葡萄品種，至少一種次要葡萄品種，以及重要葡萄的主要作用 (2 分)
- 描述對 Amarone 商業歷史的理解以及 Valpolicella DOC 相關的歷史問題 (1 分)
- 準確描述 Valpolicella 的位置，土壤，氣候，葡萄栽種 (1 分)
- 描述 Amarone 生產中會遇到的問題 (疾病感染，*appassimento* 製程時間，熟成) (1 分)
- 準確描述 Ripasso 的過程 (1 分)
- Valpolicella 葡萄酒風格 (1 分)
- Amarone 葡萄酒風格 (1 分)

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



AWC 申論題範例 (5 分)

Though Valpolicella and Amarone della Valpolicella are derived from the same geographical area, the wines are radically different in style. Amarone is in fact a DOC applied to the stylistic variation introduced by the familiar Italian *apasimento* process—the process of partially drying grapes prior to fermentation. Wines produced using the *apasimento* process are known as *pasito* wines, and the style is common in many Italian regions.

The Veneto's Valpolicella DOC is at once one of Italy's simplest and most diverse. This may seem a contradiction, but one of the things that distinguishes this DOC is its multifaceted approach to vinification. Though the raw materials are similar for Valpolicella and Amarone, the finished products are radically different. Those raw materials are the holy trinity of Venetian black grapes—Corvina, Rondinella, and Molinara. Valpolicella is the high volume basic wine of the area, typically produced from the earliest harvested fruit and made in a bright, light to medium-bodied style.

What distinguishes Amarone here is that the expense and the technology required to produce Amarone compel a relatively high price tag, and higher price tags invariably come attached to higher consumer expectations. The *apasimento* process involves the manual harvest of perfect bunches of fruit and, because the goal of the process is to concentrate sugars in the grapes, most producers will typically leave grapes on the vine longer in order to begin the process with higher sugar levels and reduce drying time (and their own risk). Grapes are transported to special warehouses where they are laid out on straw or bamboo mats, or, more often today, stacked in wood or plastic boxes. In the past, producers typically relied on the prevailing winds to provide the air flow through their

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.



facilities (air flow is essential to reduce rot development and speed evaporation), but today most facilities are equipped with fans and even dehumidifiers. In the early stages of the process, producers check the bunches regularly for the development of rot—though when the rot is noble, some producers are quite willing to allow it into the wine. This, indeed, along with grape variety, length of *apasimento*, and post-fermentation maturation, is one of the factors which distinguishes one Amarone from the next.

評分基準

- 準確描述 appassimento 過程，提及 passito (1 分; 扣除拼寫錯誤)
- 準確列出三種重要葡萄品種 (1 分)
- 描述 Amarone 生產中會遇到的問題 (疾病感染，appassimento 製程時間，熟成) (1 分)
- Valpolicella 葡萄酒風格 (1 分)
- Amarone 葡萄酒風格 (1 分)

7904 NW 83rd St., Tamarac, FL, 33321, USA

Direct International Office: (888-692-7158)

E-mail: info@internationalsommelier.com · Website: www.internationalsommelier.com

Facebook, Instagram and YouTube all @ISGSommelier

International Sommelier Guild Ltd.