YUGANTAR EDUCATION SOCIETY'S



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

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AICTE Permanent Institute Id: 1-14318331 • DTE Institute Code: HM4219 • RTM NU College Code - 007 AISHE Code: C-18976

Date: 06/12/2022

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Wine Testing Demonstration' conducted by Resvera Wines Private Ltd held on 2th December, 2022 for the Academic Year 2022-23 at Training Banquet.

Respected Sir,

I undersigned, submit the report 'Wine Testing Demonstration' conducted by Resvera Wines Private Ltd held on 2th December, 2022 for the Academic Year 2022-23 at Training Banquet.

Kindly acknowledge the receipt & oblige.

Thanking you,

Yours Faithfully,

Event Co-Ordinator

BHUPENDRA SHINDE

Assistant Professor Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur



Title of Report-Wine Testing Demonstration by Resvera Wines Private Limited

Wine Testing Demonstration by Resvera Wines Private Limited at Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Civil Lines, Nagpur organized on 2nd December 2022 for BHMCT- III Semester.

Introduction: This report provides an overview of the wine testing demonstration conducted by Resvera Wines Private Limited at Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Civil Lines, Nagpur on 2nd December 2022. The event aimed to educate participants about the art of wine tasting and evaluation, showcasing the unique characteristics of Resvera wines. The demonstration focused on sensory analysis, aroma identification, taste profiling, and overall wine appreciation.

Methodology:

Wine Selection:

Resvera Wines Private Limited selected a range of their premium wines to showcase their portfolio and highlight the diversity of flavors and aromas.

The selection included red, white, and rosé wines, ensuring a comprehensive representation of different grape varieties and styles.

Tasting Setup:

The wine tasting area was set up in a dedicated space at Banquet Hall at Third Floor, Tirpude College of Hotel Management, providing participants with individual stations equipped with wine glasses, water for rinsing, and spittoons for those who preferred not to consume the wine.

Each participant received a wine for tasting.

Demonstration Structure:

The session commenced with an introduction to the wine tasting process, emphasizing the significance of visual examination, olfactory assessment, and taste perception.

Participants were guided through the steps of wine tasting, including visual examination, aroma evaluation, taste analysis, and overall assessment.

Tasting Process:

Visual Examination: Participants observed the wines' color intensity, clarity, and viscosity, noting any variations among the different Resvera wine samples.

Aroma Evaluation: Participants were guided to identify and describe the various aromas present in Resvera wines, such as fruit, floral, herbaceous, or oak-derived notes.

Taste Analysis: Participants tasted each wine, paying attention to the flavor profiles, acidity, sweetness, tannins (for red wines), and overall balance of Resvera wines.

Overall Assessment: Participants evaluated and compared the Resvera wines based on their personal preferences and overall impressions.



Results and Observations:

Aroma Profiles:

Participants were able to discern a diverse range of aromas in Resvera wines, including notes of ripe fruits, citrus, floral elements, and subtle hints of oak or spices.

Taste Profiles:

The tasting highlighted the variations in Resvera wines' taste profiles, including the levels of acidity, sweetness, and tannins.

Participants expressed preferences for specific Resvera wine characteristics based on their personal tastes.

Wine Appreciation:

The demonstration provided participants with insights into the craftsmanship of Resvera wines, showcasing the influence of grape selection, vineyard practices, and winemaking techniques on the final product.

Participants developed a deeper appreciation for the complexity and quality of Resvera wines.

Conclusion: The wine testing demonstration conducted by Resvera Wines Private Limited at Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Civil Lines, Nagpur on 2nd December 2022 was a successful event that offered participants a valuable opportunity to enhance their wine tasting skills and appreciation. Through sensory analysis, aroma identification, taste profiling, and overall wine assessment, participants gained a deeper understanding of the unique characteristics and qualities of Resvera wines. Such demonstrations play a vital role in promoting wine education and fostering a greater appreciation for the art of winemaking among enthusiasts and professionals in the hospitality industry.



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY NAGPUR

Certificate

This is to certify that

Mr./Miss. Navaunsh M. Sadar

from

BHMCT-TIT



Has attended one day wine tasting session by "Resvera Wines Private Limited"

On the 2nd Day of December 2022.



We wish her / him all the success for future endeavors.

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Mr. Ninad Patil
Marketing Executive Resvera Wines, Nashik.

Mr. Sameer Bagade / Mr. Bhupendra Shinde Faculty In-charge

Shri Balasaheb Tirpude
Shri Balasaheb Tirpude
College of Hotel Management
College of Hotel Management

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY NAGPUR

Certificate

This is to certify that

Mr./Miss. Prajual S. Dange

from

BHMCT-III Sem.



"Resvera Wines Private Limited"

On the 2nd Day of December 2022.



We wish her / him all the success for future endeavors.

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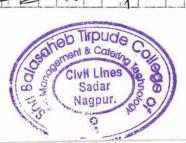
Mr. Ninad Patil
Marketing Executive Resvera Wines, Nashik.

Mr. Sameer Bagade / Mr. Bhupendra Shinde Faculty In-charge

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY ROLL LIST BHMCT-III Semester

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