

# Wine & Spirit Education Trust (WSET) Level 2 Award in Wine Practice Exam (Sample)

## Study Guide



**Everything you need from our exam experts!**

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# Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

# How to Use This Guide

**This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:**

## 1. Start with a Diagnostic Review

**Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.**

## 2. Study in Short, Focused Sessions

**Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.**

## 3. Learn from the Explanations

**After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.**

## 4. Track Your Progress

**Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.**

## 5. Simulate the Real Exam

**Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.**

## 6. Repeat and Review

**Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.**

**There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!**

## **Questions**

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- 1. Which climate is considered best for Pinot Noir production?**
  - A. Hot and dry**
  - B. Cool to moderate**
  - C. Tropical**
  - D. Sub-arctic**
- 2. What does the labelling term 'riserva' indicate on Italian wines?**
  - A. A DOC or DOCG wine that has been aged for a set number of months before release**
  - B. A wine with lower alcohol content than standard offerings**
  - C. A wine that is produced using organic farming methods**
  - D. A wine that is classified as a dessert wine**
- 3. What climates are suitable for producing Chenin Blanc?**
  - A. Cool and tropical**
  - B. Cool, moderate, and warm**
  - C. Cold and dry**
  - D. Warm and humid**
- 4. What is the most important region in France for Gamay production?**
  - A. Bourgogne AOC**
  - B. Champagne AOC**
  - C. Beaujolais AOC**
  - D. Loire Valley AOC**
- 5. What is the DOC famous for Montepulciano production?**
  - A. Montepulciano d'Abruzzo DOC**
  - B. Chianti Classico DOCG**
  - C. Gallo d'Oro DOC**
  - D. Valpolicella DOC**

- 6. In an Amontillado Sherry, which flavors might you expect to find?**
- A. Biscuit, bread dough, walnuts, caramel**
  - B. Citrus, apple, mint, cream**
  - C. Pine, leather, earth, pepper**
  - D. Berry, oak, tobacco, smoke**
- 7. In terms of winemaking, what common practice might enhance the body of Tempranillo wines?**
- A. Use of stainless steel tanks**
  - B. Malolactic fermentation**
  - C. Crushing grapes whole**
  - D. Adding sugar during fermentation**
- 8. In which vessel is Vintage Port primarily aged?**
- A. Large oaken casks**
  - B. Stainless steel tanks**
  - C. Bottle**
  - D. Plastic containers**
- 9. What level of tannins would you expect from a wine made from Carmenère?**
- A. Low**
  - B. Medium**
  - C. High**
  - D. Very high**
- 10. What flavor notes are typical of a Cortese wine?**
- A. Blackberry and raspberry**
  - B. Apple, pear, lemon, and blossom**
  - C. Cherry and plum**
  - D. Kiwi and tropical fruit**

## **Answers**

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- 1. B**
- 2. A**
- 3. B**
- 4. C**
- 5. A**
- 6. A**
- 7. B**
- 8. C**
- 9. C**
- 10. B**

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## **Explanations**

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## 1. Which climate is considered best for Pinot Noir production?

- A. Hot and dry
- B. Cool to moderate**
- C. Tropical
- D. Sub-arctic

Pinot Noir thrives best in a cool to moderate climate, which helps maintain its delicate characteristics and balance of acidity and fruit flavors. Cool temperatures promote the slower ripening of the grapes, allowing them to develop complex aromas and flavors while also preserving their acidity. This balance is crucial for the style of wine that Pinot Noir is known for, typically exhibiting bright red fruit notes, floral aromas, and earthy undertones. In contrast, a hot and dry climate can lead to overly ripe grapes, potentially resulting in a loss of the wine's signature elegance and freshness. Similarly, a tropical climate is generally too warm and humid for this varietal, causing challenges in ripening and increased risks of disease. Sub-arctic conditions would be too extreme for grape production, as they would not provide the necessary warmth and sunlight for the vines to flourish. Thus, the cool to moderate climate is optimal for producing the distinctive and high-quality wines associated with Pinot Noir.

## 2. What does the labelling term 'riserva' indicate on Italian wines?

- A. A DOC or DOCG wine that has been aged for a set number of months before release**
- B. A wine with lower alcohol content than standard offerings
- C. A wine that is produced using organic farming methods
- D. A wine that is classified as a dessert wine

The term 'riserva' in the context of Italian wines indicates that the wine has been aged for a specific minimum period of time before it is released to the market. This designation typically applies to DOC (Denominazione di Origine Controllata) and DOCG (Denominazione di Origine Controllata e Garantita) wines, which are classifications that signify quality and adherence to certain production standards. The aging requirements can vary depending on the specific wine region and varietal, but in general, 'riserva' wines are thought to offer greater complexity and depth than their non-riserva counterparts due to the additional maturation time they undergo. This aging process can take place in either barrels or bottles, allowing the wine to develop its flavor and aromatic profile more fully before it is enjoyed by consumers. Other options do not accurately reflect what 'riserva' signifies. The designation does not relate to alcohol content, organic practices, or a classification as a dessert wine. Rather, it strictly pertains to the aging process, which is an essential factor in the character and quality of wines labeled with this term.

### 3. What climates are suitable for producing Chenin Blanc?

- A. Cool and tropical
- B. Cool, moderate, and warm**
- C. Cold and dry
- D. Warm and humid

Chenin Blanc is a versatile grape variety that thrives in a range of climates, notably cool, moderate, and warm climates. In cool climates, the grape develops high acidity and can produce crisp, aromatic wines. This is particularly valuable for styles such as dry and off-dry wines, as well as sparkling wines where acidity is essential for balance. Moderate climates allow Chenin Blanc to achieve a balanced ripeness, where it can express both fruit and floral characteristics, leading to a variety of styles from dry to sweet. The resulting temperatures aid in developing the grape's complex flavors while retaining acidity. In warm climates, Chenin Blanc can produce riper fruit flavors, which can lead to more full-bodied wines with higher alcohol content. The warmth promotes better ripening, which is crucial for producing dessert wines, particularly those that are late-harvest or affected by noble rot. The other options do not capture the full versatility of the Chenin Blanc grape. Cold and dry climates could hinder the grape's ability to ripen effectively, while only warm and humid climates would limit the range of styles that can be produced. Chenin Blanc requires a broader climatic range to showcase its diverse potential effectively.

### 4. What is the most important region in France for Gamay production?

- A. Bourgogne AOC
- B. Champagne AOC
- C. Beaujolais AOC**
- D. Loire Valley AOC

The most important region in France for Gamay production is the Beaujolais AOC. This region is renowned for its cultivation of the Gamay grape, which thrives in the unique terroir of Beaujolais, characterized by granite soils and a relatively warm climate. Beaujolais is particularly famous for producing light-bodied red wines that are often described as fruity and fresh, with low tannins. The region has established a strong identity around Gamay, with several designated crus that highlight the varying expressions of the grape, such as Morgon and Fleurie. In contrast, Bourgogne AOC is primarily known for its Pinot Noir and Chardonnay production. While Gamay is permitted here, it is not the focus of the region. Champagne AOC is exclusively recognized for its sparkling wines made primarily from Chardonnay, Pinot Noir, and Pinot Meunier, with no significant Gamay production. The Loire Valley AOC, home to a diverse array of grape varieties like Chenin Blanc and Cabernet Franc, also does not emphasize Gamay. Thus, Beaujolais AOC stands out as the premier region for Gamay wines in France.

## 5. What is the DOC famous for Montepulciano production?

- A. Montepulciano d'Abruzzo DOC**
- B. Chianti Classico DOCG**
- C. Gallo d'Oro DOC**
- D. Valpolicella DOC**

The Montepulciano d'Abruzzo DOC is renowned for producing wines made primarily from the Montepulciano grape variety. This DOC is located in the Abruzzo region of Italy and is known for its robust red wines that often feature rich fruit flavors, balanced acidity, and good aging potential. The DOC emphasizes the distinctive characteristics of the Montepulciano grape, showcasing its ability to produce wines with depth and structure. The other options represent different wine regions with their own unique grapes and styles. Chianti Classico DOCG is primarily associated with Sangiovese grapes, Gallo d'Oro is not a recognized DOC in Italy, and Valpolicella DOC is more famously linked with blends, notably the Corvina grape. Thus, Montepulciano d'Abruzzo DOC stands out as the specific region dedicated to the Montepulciano grape variety, solidifying its reputation in the world of wine.

## 6. In an Amontillado Sherry, which flavors might you expect to find?

- A. Biscuit, bread dough, walnuts, caramel**
- B. Citrus, apple, mint, cream**
- C. Pine, leather, earth, pepper**
- D. Berry, oak, tobacco, smoke**

Amontillado Sherry is a type of fortified wine that undergoes a unique aging process. It starts with biological aging under a layer of yeast known as flor, which imparts a distinct character to the wine. After some time, the flor dies, and the wine continues to age oxidatively. This dual aging process contributes to a wide range of flavors in Amontillado. The flavors that are characteristic of Amontillado include notes of biscuit and bread dough, which are a result of the fermentation process and the aging with flor. The oxidative aging also brings in nutty flavors, such as walnuts, along with the richness of caramel, which develops as sugars in the wine oxidize. These flavors are all in alignment with the profile of Amontillado, making the first option the best representation of what you might expect to find in this type of Sherry. The other options represent flavor profiles associated with different types of fortified or still wines but do not accurately reflect the traditional tasting notes of Amontillado. Each of the alternative choices has specific characteristics that pertain to other wine styles, making them less relevant in this context.

**7. In terms of winemaking, what common practice might enhance the body of Tempranillo wines?**

- A. Use of stainless steel tanks**
- B. Malolactic fermentation**
- C. Crushing grapes whole**
- D. Adding sugar during fermentation**

The practice that enhances the body of Tempranillo wines is malolactic fermentation. This is a secondary fermentation process where harsh malic acid in the wine is converted into softer, creamier lactic acid. This transformation not only reduces acidity but also adds complexity and a fuller mouthfeel to the wine, contributing to its body. The resulting effect is particularly beneficial for grape varieties like Tempranillo, which can have bright acidity; malolactic fermentation offers a balance, making the wine richer and more rounded on the palate. In contrast, the use of stainless steel tanks typically preserves the freshness and acidity of the wine rather than enhancing body. Crushing grapes whole is generally associated with creating lighter-bodied wines with more aromatic characteristics, diminishing the body. Adding sugar during fermentation primarily serves to increase alcohol content, but it does not inherently improve the body; this practice is also subject to regulations and varies significantly in acceptability based on regional winemaking laws.

**8. In which vessel is Vintage Port primarily aged?**

- A. Large oaken casks**
- B. Stainless steel tanks**
- C. Bottle**
- D. Plastic containers**

Vintage Port is primarily aged in bottle after its initial maturation in wooden casks. This specific aging process is critical for developing the wine's complexity and character. Initially, Vintage Port is aged for a relatively short period, typically around 2 to 3 years, in large wooden casks known as "lodges," allowing the wine to gain some complexity and integrate its flavors. However, the hallmark of Vintage Port is its ability to age beautifully in the bottle, where it can develop rich, secondary flavors over many years, often decades, as it matures. The bottle aging allows the wine to undergo a slow transformation, as the tannins soften and secondary aromas and flavors emerge, creating the nuanced profile for which Vintage Ports are renowned. This is a significant aspect of the vintage style, as it is expected to develop further complexity over time. The other choices do not represent the traditional or primary vessels used for aging Vintage Port, which emphasizes the unique process of bottle aging that is essential to its identity.

**9. What level of tannins would you expect from a wine made from Carmenère?**

- A. Low**
- B. Medium**
- C. High**
- D. Very high**

Carmenère is known for producing wines that generally exhibit high levels of tannins. This grape variety, originally from Bordeaux but now closely associated with Chile, has thick-skinned berries, which contributes to a more robust tannin structure in the wines. High tannin levels in Carmenère provide a firm backbone that can enhance the wine's aging potential, allowing it to develop complex flavors over time. Tannins can also interact with food, making Carmenère a versatile choice for pairing with rich and flavorful dishes. The characteristic dark fruit flavors in conjunction with its tannic structure create a well-rounded wine that can be full-bodied. Additionally, the high tannin content is complemented by the grape's natural acidity, which helps maintain balance and supports the overall structure of the wine. This combination of high tannins and acidity is one of the defining features of Carmenère, distinguishing it from other varietals that may have lower tannin levels.

**10. What flavor notes are typical of a Cortese wine?**

- A. Blackberry and raspberry**
- B. Apple, pear, lemon, and blossom**
- C. Cherry and plum**
- D. Kiwi and tropical fruit**

Cortese is a white grape variety primarily grown in the Piedmont region of Italy, with its most famous production being Gavi di Gavi. The flavor profile of Cortese wines is characterized by bright, refreshing notes. Typical flavor notes include apple and pear, which contribute to the wine's crispness and fruitiness. Additionally, lemon provides a zesty quality, enhancing the wine's acidity and making it quite vibrant on the palate. The floral aspect, often described as blossom, adds aromatic finesse and complexity to the wine, making it particularly appealing and aromatic. These attributes collectively define the Cortese wines' light and refreshing style, making them excellent options for pairing with various dishes, particularly seafood and light pasta dishes. This distinctive profile helps distinguish Cortese from other grape varieties, which may produce different flavor characteristics based on their specific traits or growing regions.

# Next Steps

**Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.**

**As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.**

**If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at [hello@examzify.com](mailto:hello@examzify.com).**

**Or visit your dedicated course page for more study tools and resources:**

**<https://wsetlevel2awardinwine.examzify.com>**

**We wish you the very best on your exam journey. You've got this!**

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