Study programme: Food Technology

Type and level of study: Bachelor's degree (240 ECTS) – First cycle

Course title: Wine Technology

Lecturer: Associate Prof. Nemanja Miletić, PhD (Assistant: Jelena Pantović, MSc)

Language of instruction: English

ECTS credits: 6

Prerequisite:

Semester: *winter*

Course objective Acquiring knowledge and skills regarding the wine production. Getting to know the chemical composition of raw materials, technological phases, ethanol fermentation process, maturation and ageing of wine, including the quality control of raw material, semi-products and final products.

Learning outcomes Gaining knowledge of entire vinification process of all types of wines and enabling students for individual production of wine.

Course contents

Theoretical instruction

Wine technology: history of wine production, grapes as raw material, grape maturation and ripening, Botrytis cinerea, factors that affect the quality of grape/wine, grape harvesting, grape cultivars for wine production, grape must – getting and chemical composition, microoxygenation, enrichment of grape must, SO_2 in winemaking, alcoholic fermentation, selected yeast strains, red wine production, white wine production, rose wine production, special wine production, malolactic fermentation, classification of wine, biological stabilization of semi-dry semi-sweet wines, physical stabilization of wines, wine maturation and ageing, cuvée, wine faults, degustation.

Practical instruction

Analyses of different wine types.

Recommended reading Grainger, K. and Tattersall, H. (2016): Wine Production and Quality.
Mencarelli, F. and Tonutti, P. (2013): Sweet, Reinforced and Fortified Wines: Grape Biochemistry, Technology and Vinification.

Hours of active teaching				**Other classes**
Lectures:	Practicals: 2x15=30	Other forms of teaching Tutorials 3x15=45	Individual work:	

Teaching methods Lectures are held in classrooms and laboratories using modern devices and teaching aids. Laboratory and practical sessions involve individual student work. Visits of modern commercial wineries are planned. For term paper assignments, office hours are open for questions regarding the choice of topic and selection of relevant references.

Assessment (maximum points 100)

Examination requirements	**Points**	**Final examination**	**Points**
Class participation	10	oral examination	45
Practical sessions/tests	15	written examination	30
Term paper assignments/homework		.....	
Project			
Other			

Grading system

Grade	**ECTS**	**Description**
10	**91-100**	Excellent
9	**81-90**	Exceptionally good
8	**71-80**	Very good
7	**61-70**	Good
6	**51-60**	Passing
5	**≤50**	Failing