

Biotechnical Faculty / CONTINENTAL FRUIT GROWING AND MEDICAL PLANTS / WINE PRODUCTION

Course:	WINE PRODUCTION								
Course ID	Course status	Semester	ECTS credits	Lessons (Lessons+Exer cises+Laboratory)					
10770	Optional	4	3+2+0						
Programs	CONTINENTAL FRUIT GROWING AND MEDICAL PLANTS								
Prerequisites	No								
Aims	Acquiring knowledge in the field of wine technology. Acquaintance of students with the traditional and modern process of primary processing of grapes, equipping and maintaining the cellar, the method of vinification and the influence on the quality of the wine.								
Learning outcomes	After the student passes the exam, will be able to: - Know the importance of wine technology as a multidisciplinary field; - Acquire knowledge about modern cellaring, which is based on historical tradition in the construction of wine cellars; - Knows the chemical composition of grapes and wine, stages and procedures in the production and finishing of wine, basic technical and technological conditions of production and elements of wine quality; - Analyzes, describes and knows the most important varietal wines; Designs wine cellars according to standards and regulations; - Use devices and equipment in the basement; - Apply an engineering approach in identifying and solving problems related to the production and quality of wine; - Knows the causes and conditions for the development of wine spoilage and defects and measures for their prevention and remediation; - Sensory assesses the quality of wine; - Knows organizational and documentation requirements in wine production.								
Lecturer / Teaching assistant	Doc.dr Danijela Raičević								
Methodology	Lectures, exercises, inde	pendent work and cons	ultations						
Plan and program of work									
Preparing week	Preparation and registration of the semester								
I week lectures	Introduction and definition of the subject. History of winemaking in the world and in our country.								
l week exercises	The most important wine destinations and wine producers.								
II week lectures	Types of basements. Standards and regulations in the construction of wine cellars.								
II week exercises	Wine cellar design.								
III week lectures	The most important wine grape varieties. Mechanical and chemical composition of grapes.								
III week exercises	Determining the technological maturity of grapes. Determination of sugar content and total acids and pH in the wider area.								
IV week lectures	Harvesting, transport and reception of grapes in the cellar.								
IV week exercises	Determination of mechanical composition of grapes.								
V week lectures	Primary grape processing.								
V week exercises	Repair of the wider chemical composition.								
VI week lectures	Colloquium I								
VI week exercises	Visit to the winery.								
VII week lectures	Oenological means. Alcoholic fermentation.								
VII week exercises	Use and determination of quantities of oenological agents.								
VIII week lectures	Different methods of vinification. Technology of white, rose, red and special wines.								
VIII week exercises	Determination of specific gravity and pH value in wine.								
IX week lectures	Care and finishing of wine.								
IX week exercises	Determination of alcohol and total acids in wine.								
X week lectures	Conditions in the cellar that affect wine spoilage and defects.								
X week exercises	Determination of volatile acids in wine.								
XI week lectures	Equipment and installations in the winery.								
	Determination of free and total SO2 in wine.								



ECTS catalog with learning outcomes University of Montenegro

Classes x 40/30=8 hours and 0 minuts Classes and final exam: 3 sat(a) theoretical classes 8 hour(s) i 0 minuts x 16 = 128 hour(s) i 0 minuts 0 sat(a) practical classes 8 hour(s) i 0 minuts x 16 = 128 hour(s) i 0 minuts 0 sat(a) practical classes 8 hour(s) i 0 minuts x 16 = 128 hour(s) i 0 minuts 0 sat(a) practical classes 8 hour(s) i 0 minuts x 16 = 128 hour(s) i 0 minuts 0 sat(a) practical classes 8 hour(s) i 0 minuts x 2 = 16 hour(s) i 0 minuts of independent work, including consultations 8 hour(s) i 0 minuts x 2 = 16 hour(s) i 0 minuts of independent work, including consultations 8 hour(s) i 0 minuts x 16 = 128 hour(s) i 0 minuts Student obligations 8 hour(s) i 0 minuts 9 down(s) i 0 minuts (cources), 16 hour(s) i 0 minuts (cources), 16 hour(s) i 0 minuts (colloquiums. Consultations In agreement with the students, one hour a week. Literature Students will receive printed material. Other literature : Radovanović V. (1986): Tehnologija vina, Gradevinska knjiga, Beograd; Bleić M, Mijatović D, Radić G, Bleić S (2013): Praktičon vinogradarstvo i vinarstvo, Sarajevo; Jackson, S.R. (2008) Wine science, Principles and application, 2.tzd., Elsevier Inc. London; Daničić M. (1996): Podrumarstvo, Globus, Zagreb; Paunović R., Daničić M. (1967): Vinarstvo i tehnologija jakih alkoholnih pića, Zadružna knjiga, Beograd. Examination methods Class attendance: 5 points; Seminar paper: 5 points; Colloquium: (2 x 20); 40 points; Final exam:	Univerzitet Crne	Gore								
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