

Biotechnical Faculty / FRUIT GROWING, VITICULTURE AND ENOLOGY / TECHNOLOGY OF GRAPEVINE CULTIVATION

Course:	TECHNOLOGY OF GRAPEVINE CULTIVATION			
Course ID	Course status	Semester	ECTS credits	Lessons (Lessons+Exercises+Laboratory)
12335	Mandatory	1	4	3+1+0
Programs	FRUIT GROWING, VITICULTURE AND ENOLOGY			
Prerequisites	None			
Aims	Acquiring the knowledge and skills necessary for raising vines and carrying out agrotechnical and ampelotechnical measures in vines			
Learning outcomes	After successfully mastering the subject, students will be able to understand the different requirements of grape varieties and vine rootstocks according to different agrotechnical measures in grape production technology, recommend appropriate agro- and ampelo-technical measures in the vineyard, apply all agrotechnical measures in the vineyard from basic tillage to grape harvesting.			
Lecturer / Teaching assistant	Doc.dr Tatjana Popović			
Methodology	Lectures, exercises, seminar work, colloquiums and final exam.			
Plan and program of work				
Preparing week	Preparation and registration of the semester			
I week lectures	The importance of the vine and its products			
I week exercises	Viticulture in world and in Montenegro			
II week lectures	Selection of a location for planting a vineyard, assessment of climatic and soil conditions, preparation of land for planting			
II week exercises	Calculation of climate indicators to assess the suitability of vine cultivation			
III week lectures	Choice of assortment, rootstock for vines. Time and methods of planting.			
III week exercises	Field exercises - Surveying the terrain, preparing the graftings for planting, planting			
IV week lectures	Cultivation of young vineyards. Support for the vine plant.			
IV week exercises	Calculation of the necessary amount of poles and wire to raise 1 ha of vineyards			
V week lectures	Needs, goal and importance of vine pruning. Biological basis of pruning.			
V week exercises	Pruning			
VI week lectures	Vine growing systems			
VI week exercises	The formation of different breeding forms of vines			
VII week lectures	Yield planning and plantation reconstruction. Colloquium I			
VII week exercises	Planning the required number of buds to achieve the planned yield; Binding of vines			
VIII week lectures	Additional pruning - green pruning. Corrective colloquium I			
VIII week exercises	Thinning of shoots, spreading of shoots, thinning of inflorescences, shortening of shoots, defoliation			
IX week lectures	Production of vine planting material			
IX week exercises	Field exercises - Vine nursery			
X week lectures	The importance of vineyard fertilization. The role of nutrients in grapevine nutrition. Consequences of nutrient deficiencies. Types of fertilizers.			
X week exercises	Methods of determining the required amount of fertilizer, priority of fertilization			
XI week lectures	Methods of land maintenance in the vineyard			
XI week exercises	Field exercises - familiarization with machinery and tools for cultivating land in the vineyard			
XII week lectures	The importance of water for the vine. Methods of vineyard irrigation			
XII week exercises	Establishment of irrigation standards			
XIII week lectures	Harvesting of grapes intended for processing into wine. Harvesting and storage of table grapes.			
XIII week exercises	Determination of the chemical composition of must			

XIV week lectures	Organic production of grapes.					
XIV week exercises	Colloquium II					
XV week lectures	Characteristics of the most important varieties grown in Montenegro. Corrective colloquium II					
XV week exercises	Field exercises - Collection vineyard at the "Lješkopolje" Experimental estate					
Student workload						
Per week				Per semester		
4 credits x 40/30=5 hours and 20 minuts 3 sat(a) theoretical classes 0 sat(a) practical classes 1 excercises 1 hour(s) i 20 minuts of independent work, including consultations	Classes and final exam: 5 hour(s) i 20 minuts x 16 =85 hour(s) i 20 minuts Necessary preparation before the beginning of the semester (administration, registration, certification): 5 hour(s) i 20 minuts x 2 =10 hour(s) i 40 minuts Total workload for the subject: 4 x 30=120 hour(s) Additional work for exam preparation in the preparing exam period, including taking the remedial exam from 0 to 30 hours (remaining time from the first two items to the total load for the item) 24 hour(s) i 0 minuts Workload structure: 85 hour(s) i 20 minuts (cources), 10 hour(s) i 40 minuts (preparation), 24 hour(s) i 0 minuts (additional work)					
Student obligations	Students are required to attend lectures and exercises, to do seminar papers, colloquiums and final exams.					
Consultations	2 hours per week in agreement with students					
Literature	Marković N. (2012): "Tehnologija gajenja vinove loze", Univerzitet u Beogradu, Poljoprivredni fakultet, Beograd; Fregoni, M. (2006): Viticoltura di Qualita, Tecniche Nuove, Italija; Jackson, R. (2008): Wine Sciense Principles and Application; Mirošević N., Karoglan-Kontić J. (2008): Vinogradarstvo, Globus, Zagreb; Pejović Lj., Mijović S. (2004): "Opšte vinogradarstvo", Univerzitet Crne Gore, Biotehnički institut, Podgorica.					
Examination methods	Class attendance: 8 points Seminar work: 12 points Colloquium (2x15) = 30 points Final exam: 50 points					
Special remarks						
Comment						
Grade:	F	E	D	C	B	A
Number of points	less than 50 points	greater than or equal to 50 points and less than 60 points	greater than or equal to 60 points and less than 70 points	greater than or equal to 70 points and less than 80 points	greater than or equal to 80 points and less than 90 points	greater than or equal to 90 points