**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Specific technologies in winemaking** | | | | |
| **Study programme** | **Specialist Professional Study of Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 1 | **Semester** | S | **ECTS credits** | 7 |
| **Goals of a course** | | | | | |
| Through this course, students will expand their knowledge of some specific technologies that can significantly contribute to faster maturation of wine, harmony and increase of the overall quality of wine. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 2: Evaluate the impact of the terroir, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine.  Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.  Outcome 4: Evaluate the physiochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.  Outcome 6: Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation.  Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.  Outcome 8: Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.  Outcome 9: Evaluate and determine the origin of the aromatic constituents and types of wine aroma.  Outcome 12: Substantiate the development stage of wine and evaluate its commercial value. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Evaluate and interpret processes during wine production 2. Recommend and use specific technologies in wine production 3. Explain and interpret different technological procedures during wine ripening 4. Select and recommend different technological procedures during wine ripening 5. Evaluate the characteristics and quality of wine obtained by different technological procedures | | | | | |
| **Content of a course** | | | | | |
| Oxide-reduction processes in wine. Polymerisation of polyphenol ingredients. Micro-oxygenase. Hyper-oxidation, procedure and characteristics of wine. Hyper-production, procedures and characteristics of wine. Wine maturing in wood. Extraction of ingredients from wood. Wine aging on residue (sûr lie method). Maceration of white must. Maceration of red must. | | | | | |
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