

Course title	Characterization of mountain wines
Module title	Sensory analysis approaches for mountain wines (free choice course)
Course credits	5 ECTS
Course code	44618
Scientific sector	AGR/15
Degree	Agricultural and Agro-Environmental Sciences
Semester	I
Year	II
Academic year	2019/2020
Credits	3 ECTS
Modular	Yes
Total lecturing hours	Face to face lectures: 16 h;
Total exercise hours	Visits of wineries and/or specialized companies and/or laboratory practice 12 h;
Attendance	Not compulsory
Prerequisites	-
Course page	-
Lecturer	Boselli Emanuele
Teaching language	English
Office hours	Upon arrangement by email
Targeted learning outcomes:	The students can manage adequately the sensory analysis of wines and other winery products with emphasis on <i>extreme wines</i>
Content:	Fundamentals of wine sensory analysis. Physiology of human senses; descriptive analysis; effects of the winemaking technology on the sensory properties of wines. Sensory evaluation of

	mountain (<i>extreme</i>) wines chosen among Gewürztraminer, Chardonnay, Pinot blanc, Pinot gris, Sauvignon, Müller-Thurgau, Sylvaner, Kerner, Riesling, Veltliner, Moscato (white) and Lagrein, Pinot Noir, Merlot, Cabernet Sauvignon, Cabernet Franc and Moscato rosa (red wines). Practical laboratory experiments and technical visits to specialized external companies.
Teaching format	Power point slides and blackboard
Exam form:	Team project work: power point presentation done in groups on a topic related to the course combined with an individual interview
Literature:	Key notes provided by the lecturer in the E-learning platform of unibz; Review document on sensory analysis of wine by OIV (free pdf file download) Ribéreau-Gayon P., Dubourdieu D., Donèche B., Lonvaud A. – Handbook of Enology – Vol. I and II (free pdf file download) OIV technical standards and documents http://www.oiv.int/en/technical-standards-and-documents Cervim website: http://www.cervim.org/

Course title	Characterization of mountain wines
Module title	Fermentation processes for the production of mountain wines (free choice course)
Course code	44618
Course credits	5 ECTS
Scientific sector	AGR/16
Degree	Agricultural and Agro-Environmental Sciences
Semester	I
Year	II
Academic year	2019/2020
Credits	2 ECTS
Modular	Yes

Total lecturing hours	Face to face lectures/regular lectures: 12 hours
Total exercise hours	Lab teaching : 6 hours

Attendance	Not compulsory
Prerequisites	-
Course page	-
Lecturer	Polo Andrea
Teaching language	English
Office hours	Upon arrangement by email
Targeted learning outcomes:	Knowledge and understanding of the role of yeasts and lactic acid bacteria in the wine fermentation processes. The students will be enabled to manage the principles of the fermentation process
Content:	Ecophysiology and metabolism of wine yeasts. Yeast selection and their use in wine making. Technology and sensory features of selected yeasts. Lactic acid bacteria and malo-lactic acid fermentation. Selection of lactic acid bacteria and their use in wine making. Effects of the mountain environment on the overall quality of wines.
Teaching format	The course is presented in digital format. Presentations, scientific papers and spreadsheets used during the course are provided to students.
Exam form:	The exam consists of a written test
Literature:	Wine Microbiology: Practical Applications and Procedures, Eds. K.C. Fugelsang and C.G. Edwards, Springer. Scientific papers provided by the lecturer.