



Wine technology (159812)

Nositelj predmeta

[prof. dr. sc. Ana Jeromel](#)

Opis predmeta

The module Wine Technology will provide students with modern knowledges relating to the technology of the production of white and red wines, with detailed description of all operations from the moment of grapes harvesting to wine bottling. Besides acquiring theoretical knowledge, students will take an active part in field work to get familiar with the operation of the machinery for harvesting, decanting, filtering and bottling of wines, and through the application of clarifiers and finishing procedures they will master the basics of chemical and physical analyses for checking wine stability.

ECTS: **3.00**

E-učenje: **R1**

Sati nastave: 30

Predavanja: 20

Vježbe u praktikumu: 10

Izvođač predavanja

- [prof. dr. sc. Ana Jeromel](#)

Izvođač vježbi

- [izv. prof. dr. sc. Marin Mihaljević Žulj](#)
- [izv. prof. dr. sc. Ana-Marija Jagatić Korenika](#)
- dr. sc. Ivana Puhelek

Vrsta predmeta

- Graduate studies / [MS Courses taught in English](#) (Izborni predmet, 1. semestar, 1. godina)

Opće kompetencije

The course enables the understanding of the various technological processes applicable to wine production and the possibility to solve the accurate problem by making independent conclusions based on acquired theoretical and practical knowledge.

Oblici nastave

- Lectures
- Field work

Ishodi učenja i način provjere

Ishod učenja	Način provjere
To plan and analyze the entire technological production process, depending on the cultivar and the type of wine to be prepared	Oral or written exam
To identify the reasons for the application of enological substances permitted in the process of wine	Oral or written exam
To recommend and explain the technology of white, pink and red wines production, depending on the conditions of production and the specifics of the production year	Oral or written exam
Select and present the appropriate technological process of finishing wine before bottling, depending on its chemical composition and organoleptic properties	Oral or written exam

Način rada

Obveze nastavnika

Participation in all the forms of teaching as lectures and consultation; helping in writing graduate works, provide teaching materials and assure active communication with the student throughout the semester

Obveze studenta

Regular attendance and active participation in lectures and exercises

Polaganje ispita

Elementi praćenja	Maksimalno bodova ili udio u ocjeni	Bodovna skala ocjena	Ocjena	Broj sati izravne nastave	Ukupni broj sati rada prosječnog studenta	ECTS bodovi
Final exam	100 %	0-59% 60-69 % 70-79 % 80-89 % 90-100 %	Nedovoljan (1) Dovoljan (2) Dobar (3) Vrlo dobar (4) Izvrstan (5)	2	30	1
Total	100 %			30	1	3



Tjedni plan nastave

1. Biological de-acidification of wines
2. Malolactic fermentation
3. The use of enzymes in winemaking
4. Extraction methods and their influence on wine quality
5. Carbon maceration
6. Maceration of the grapes
7. Sur lie technology
8. The technological possibilities of correction of the chemical composition of must and wine
9. Inert gases in winemaking
10. Barrique in winemaking
11. Chemical and physical methods of checking the stability of wine
12. Nephelometry
13. Flotation, micro oxidation
14. Filtration of wine
15. Stabilization of wines

Obvezna literatura

1. Lectures and PowerPoint presentation (Merlin e-learning)
2. Margalit, Y. (2004). Concepts in wine technology, The wine app.guild, San Francisco
3. Jackson, R (2000) „Wine science“, Academic press, San Francisco

Preporučena literatura

1. Riberau-Gayon, P., D., Dubourdieu, B., Doneche, A., Lonvaud (2006): Handbook of enology- The microbiology of Wine and Vinification, Volume 1, Paris
2. Riberau-Gayon, P., D., Dubourdieu, B., Doneche, A., Lonvaud (2006): Handbook of enology- The Chemistry of Wine, Stabilization and Treatments, second edition Volume 2, Paris