

<b>Title of a course</b>	Winemaking				
<b>Study programme</b>	Undergraduate Professional Study Programme of Sustainable Agritourism				
<b>Status of a course</b>	Elective				
<b>Year of study</b>	3	<b>Semester</b>	V.	<b>ECTS credits</b>	4
<b>Goals of a course</b>					
-quality control and grape harvest - equipment in wine cellars - wine production equipment					
<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
<b>Expected learning outcomes on a level of a course</b>					
recommend the harvesting method depending on the style of wine • select appropriate methods for measuring grape quality • judge the quality of sampling the representative sample of grapes • choose appropriate equipment and machines in the production of wine and grape and wine products • choose appropriate means of cleaning the basement, barrels, equipment and machines in cellars • choose appropriate chemical analysis in the process of processing, treating and finalizing wine and the procedure of launching wine on the market • judge and order positive sensory features of wine and determine possibly unwanted characteristics of wine • select most appropriate technological solutions depending on the quality grapes and desired technology (style) of wine • differentiate and determine wine faults and recommend appropriate procedures for preventing and removing faults.					
<b>Content of a course</b>					
Chemical composition of grapes, chemical composition of must: most significant characteristics of the main ingredients: sugars, organic acids, polyphenols, enzymes, minerals, etc. Determining the periods for harvesting and harvest. Must corrections before fermentation: determining sugar, total acidity and pH. Protection of must from oxidation. Vinification of white wines, vinification of rose and red wines. Wine stabilization: protein stabilization, stabilization of tartar, stabilization of precipitation of metals, biological stabilization. Wine clarification: purpose of clarification, types of purifier (organic and mineral), application, attempts, ways of adding. Wine filtering and bottling. Wine faults: source, changes in wine sensory features (smell of H <sub>2</sub> S, smell of lees and etc.), preventing and removing faults. Wine diseases: source, changes in chemical composition and sensory wine features (flowers of wine, acetification, malolactic fermentation, lactic and mannite fermentation, sliminess), prevention and treatment of diseases. Act and regulations on wine.					