**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Special and sparkling wines** | | | | |
| **Study programme** | **Professional undergraduate study Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 2. | **Semester** | S | **ECTS credits** | 4 |
| **Goals of a course** | | | | | |
| By mastering the course material, students will recognize | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 1: Plan the planting of vineyards with regard to the ecological and agro-climate conditions of the production unit.  Outcome 3: Perform the care of the grapevine plantations in accordance with the cultivation form and maintain the vineyard in view of the technological and ecological conditions of production.  Outcome 5: Interpret the role of microorganisms and apply adequate cultures in wine production.  Outcome 6: Analyse the basic chemical composition of grape must and make corrections of crushed grapes, grape must and wine.  Outcome 7: Recommend and implement methods of eliminating disease and wine defects.  Outcome 8: Apply the appropriate vinification technology for white, rose and red wine with monitoring and determining technological processes, and carry out physic-chemical and biological stabilization of wine.  Outcome 9: Finalize the wine by selecting the appropriate equipment and packaging and bottling the wine.  Outcome 10: Apply basic technologies in the production of sparkling wine, liqueur wine and dessert wine by selecting the appropriate equipment and packaging for the production, processing and finalization of these wines.  Outcome 11: Present the wine professionally, using professional terminology in describing and evaluating the wine, and lead wine tasting by interpreting the sensory experiences of the wine.  Outcome 12: Use the legislation (Act and Regulations on wine). | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Interpret technological procedures in the production of sparkling, semi-sparkling and aerated wine. 2. Describe the equipment and packaging for the production, processing and finalization of sparkling, semi-sparkling and aerated wine. 3. Use professional terminology to describe sparkling, semi-sparkling and aerated wine. 4. Interpret technological procedures in the production of special and liqueur wine. 5. Master the professional terminology in describing special and liqueur wine | | | | | |
| **Content of a course** | | | | | |
| Brief historical overview of sparkling wine production. Production and characteristics of basic wine (selection of varieties, blending). Yeasts: features, activation and adding yeasts for ‘second fermentation’. Technology of sparkling wine production: ‘classical procedure’: adding so-called liqueur (liqueur de tirage), bottling (types and characteristics of bottles), corking, keeping and arranging bottles, control over second fermentation, maturation with help of lees (maturation sûr lies), depositing on stands and machine depositing (remuage sûr pupitres), expedition of lees (degorgément), adding liqueur (liquer d'expédition), corking and labelling. Production of sparkling wine ‘in tank’: equipment for wine production, secondary fermentation, filtering, stabilisation and bottling. Technology of production of sparkling wine asti spumante. Technology of production of dessert and liqueur wines: Prošek, Marsala, Porto, etc., maturation and aging of liqueur wines. Technology of production of flavoured wines: Vermouth, Bermet, etc. | | | | | |
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