



Stepping inside the new teaching winery

Applied enology course of VENIT 2020-2021

COURSE DESCRIPTION

The aim of the course is to let students observe and collaborate in a real winemaking process. Technological options and issues related to wine quality will be thoroughly discussed in class. The winemaking steps will directly involve each student, from grape reception to bottling; analytical monitoring will be carried out in a chemistry lab with the aim of giving a complete overview of the most important qualitative parameters for the production of high-quality wines. Hygiene and sanitization practices will be also discussed.

COURSE CONTENT

Grape receival, must preparation and chemical characterization: the sanitary state of grapes, destemming, crushing and clarifying, must corrections. Sampling and analytical determination of the main chemical parameters of interest: pH, sugar and nitrogen content, total acidity.

Fermentation: activation of selected yeast strains, must inoculation, process monitoring, cap management: cap-punching and pumping-over. Sampling and analytical determination of must density, sugar consumption, pH, and viable yeast population.

Post-fermentation: post-fermentation maceration, running-off and pomace pressing in red winemaking; racking and clarifying in white wines; SO₂ addition; bottling. Sampling and analytical determination of residual sugars, ethanol content, total and volatile acidity and wine color.

Sanitizing: preparation and application of basic sanitizing procedures.

SCHEDULE

October-November 2020

PREREQUISITE

Every student must be equipped with a personal lab coat and a pair of rubber boots. Such material will be furnished by the Master VENIT organization.

METHOD OF TEACHING

8 teaching hours (indoor) + 16 hours practice (in the winery and chemistry lab).

COURSE REQUIREMENTS

Class attendance is strongly recommended.

E-MAIL ADDRESS

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