



UNIVERSITÀ
CATTOLICA
del Sacro Cuore

Basics in Enology

Milena LAMBRI

Università Cattolica Sacro Cuore

DiSTAS 5 EnologyLab

milena.lambri@unicatt.it





UNIVERSITÀ
CATTOLICA
del Sacro Cuore

SKILLS TO ACQUIRE

- ✓ **Grape Composition**
- ✓ **Basic Operations during Vinification**
- ✓ **Technologies used in Wine Production**
- ✓ **Qualitative Analysis of Wines**
- ✓ **Sensory Analysis**



UNIVERSITÀ
CATTOLICA
del Sacro Cuore

COURSE STRUCTURE

ECTS

- 1. Wine Chemistry:** sugars, acids, neutral and acid polysaccharides, amino acids and proteins, enzymes, phenolic substances.
- 2. Wine Microbiology:** alcoholic fermentation, malolactic fermentation, wine spoilage and related microorganisms.
- 3. Winemaking and Wine styles:** fundamentals for production of white and red still wines, sparkling wines and sweet wines.



UNIVERSITÀ
CATTOLICA
del Sacro Cuore

HOW TO FIND ME

2nd floor DiSTAS – end of the corridor → door on the left

- Find me after lessons in the office



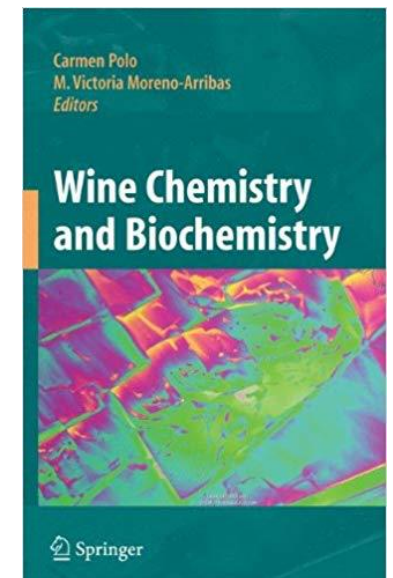
or

- make an



e-mail appointment

- Suggested readings: Wine Chemistry and Biochemistry (pdf online available)
- Specific books, readings and papers will be suggested for each topic also during the course





UNIVERSITÀ
CATTOLICA
del Sacro Cuore

TEACHING & ASSESSMENT

- **Lectures by the instructor (20 hours)**
- **Material for each ECTS provided on the homepage** <https://offertaformativa.unicatt.it/master-viticulture-and-enology-innovation-meets-tradition-curriculum#structure>
- **Assessment**
 - **Written exam (1 hour)**
 - **10 questions multiple choice with only one right answer mixed up with other questions from pre-courses of Plant Pathology and Viticulture (total of 30 questions)**
 - **Minimum score 18 min for each subject)**