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UNIVERSITÀ
CATTOLICA
del Sacro Cuore



ITICULTURE PRE-COURSE

MASTER VENIT



COURSE OUTLINE

CONTENT

Basics in viticulture including vine anatomy, physiology and main vineyard practices

ECT 1

- ✓ Fundamentals of vine anatomy (the root system and the canopy with all its main organs)
- ✓ The annual cycle of the grapevine plant
- ✓ The biannual dormant bud cycle

ECT 2

- ✓ Fundamentals of grapevine physiology
- ✓ Leaf photosynthesis as related to environmental factors (light, temperature, water) and vine factors (age, source-sink balance)
- ✓ Respiration
- ✓ Transpiration

ECT 3

- ✓ General features of main vineyard practices: planting, training, pruning and harvesting



COURSE OUTLINE

Teaching methods

- ✓ **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 time**
- ✓ **10 questions (multiple choice with only one right answer) mixed up with other questions from pre-courses of Plant**

Pathology and Enology (total of 30 questions)

- ✓ **Minimum score 18 (min 6 for each subject)**

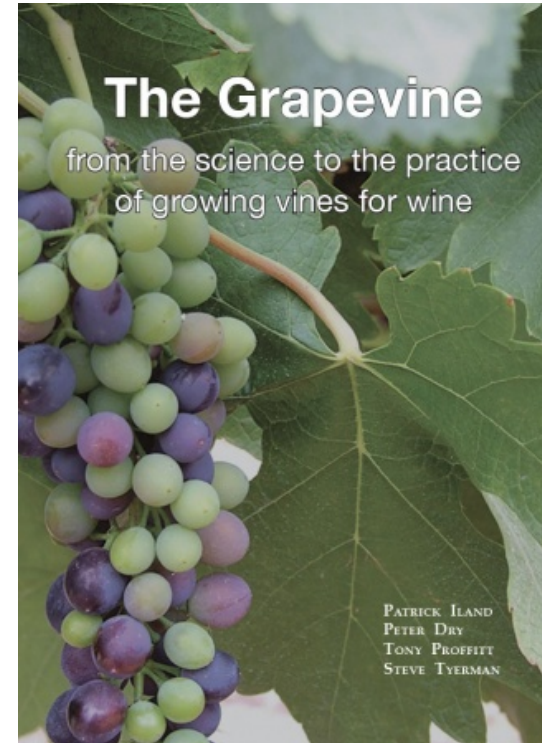
COURSE OUTLINE

Teaching materials:

- ✓ Blackboard

Suggested readings:

- ✓ Iland et al.





COURSE OUTLINE

Teaching objectives

- ✓ Reaching a common knowledge of the main concepts in basic viticulture
- ✓ Share a common (and appropriate) language
- ✓ Reach a general knowledge about the main grapevine characteristics, functions and their management principles

I'm having fruit salad for dinner. Well, it's mostly grapes actually. Ok, all grapes. Fermented grapes. I'm having wine for dinner.



som^{ee}cards
user card