

Syllabus

Kursbeschreibung

Titel der Lehrveranstaltung	Wine Production and Sensory Analysis for Mountain Wines
Code der Lehrveranstaltung	44763
Zusätzlicher Titel der Lehrveranstaltung	
Wissenschaftlich-disziplinärer Bereich	
Sprache	Englisch
Studiengang	Master in Lebensmittelwissenschaften für Innovation und Authentizität
Andere Studiengänge (gem. Lehrveranstaltung)	
Dozenten/Dozentinnen	Prof. Emanuele Boselli, Emanuele.Boselli@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/37607 dr. Martina Moretton, Martina.Moretton@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/53223
Wissensch. Mitarbeiter/Mitarbeiterin	
Semester	Erstes Semester
Studienjahr/e	2
KP	6
Vorlesungsstunden	36
Laboratoriumsstunden	24
Stunden für individuelles Studium	90
Vorgesehene Sprechzeiten	18
Inhaltsangabe	Module 1 – Wine Production Processes and Plants (3 CP) Fundamentals of winemaking from grape to bottled wine.

	Production of white, red, rosé, and sparkling wines. Main processing operations, including fermentation, maturation, stabilization, and bottling. Basic principles of quality control and preservation of the stability of wines. Case studies on mountain wines. Laboratory activities and technical visits. Module 2 – Sensory Analysis Approaches for Mountain Wines (3 CP) List of topics covered Fundamentals of wine sensory analysis. Physiology of sensory perception, tasting methodology, descriptive analysis, and sensory vocabulary. Relationship between winemaking practices and sensory properties. Identification of key aroma, taste, mouthfeel attributes, and common wine faults. Practical tasting sessions and sensory evaluation of mountain wines.
Themen der Lehrveranstaltung	Module 1 – Wine Production Processes and Plants (3 CP) Fundamentals of winemaking from grape to bottled wine. Production of white, red, rosé, and sparkling wines. Main processing operations, including fermentation, maturation, stabilization, and bottling. Basic principles of quality control and preservation of the stability of wines. Case studies on mountain wines. PIWI wines. Laboratory activities and technical visits. Module 2 – Sensory Analysis Approaches for Mountain Wines (3 CP) List of topics covered Fundamentals of wine sensory analysis. Physiology of sensory perception, tasting methodology, descriptive analysis, and sensory vocabulary. Relationship between winemaking practices and sensory properties. Identification of key aroma, taste, mouthfeel attributes, and common wine faults. Practical tasting sessions and sensory evaluation of mountain wines.
Stichwörter	Wine production, wine equipment, sensory evaluation
Empfohlene Voraussetzungen	A basic knowledge of chemistry is recommended
Propädeutische Lehrveranstaltungen	-
Unterrichtsform	frontal lectures, visits to wineries, specialized companies and/or laboratory practice

Anwesenheitspflicht	No
Spezifische Bildungsziele und erwartete Lernergebnisse	Deep understanding of the technological, microbiological, biochemical, chemical, and physical principles underlying food transformation processes and responsible for food product degradation, ensuring their stability and prolonging their shelf life. Knowledge of analytical methods for determining the authenticity, functionality, and microbiological safety of food products, as well as the related methodological tools for risk assessment. Understanding of the managerial and organizational dynamics of agri-food chains. These knowledge areas will be developed through an educational program that integrates theoretical teaching activities with classroom tutorials, including examples, practical applications, individual and group work, and assessments aimed at encouraging active participation and independent solution development. Ability to manage the technological, microbiological, biochemical, chemical, and physical processes that drive food transformation and the main issues related to the stability and shelf life of food products. Ability to select and manage operations related to the traceability, authenticity, and microbiological safety of ingredients, semi-finished products, and food products, including quality assurance systems and product and process certification. Ability to solve problems related to the organization of production, logistics, and management of agri-food chains. Ability to plan and develop analytical techniques, innovative products, and processes using a multidisciplinary approach, with particular attention to local food productions. At the end of the course, graduates will be able to analyse the main issues affecting food production systems. They will be able to identify corrective solutions to resolve any non-conformities, optimise and innovate transformation processes, and improve food quality, guaranteeing authenticity. Independent judgement is developed through a training programme designed to stimulate critical analysis in students. This includes the use of case studies, simulations using spreadsheets and videos, the reading and critical discussion of scientific articles, as well as specialist seminars held by experts in the food sector. Use of the English language, both written and spoken, at a B2 level, with a command of technical and scientific vocabulary related

	to food science. The degree course provides graduates with the cognitive skills, logical tools and familiarity with new information technologies necessary to ensure continuous updating of knowledge, both in their specific professional field and in the field of scientific research.
Spezifisches Bildungsziel und erwartete Lernergebnisse (zusätzliche Informationen)	
Art der Prüfung	The examination consists of a written test for the Wine Processes and Plants module. It includes questions designed to assess students' knowledge and understanding of the topics covered, as well as their ability to apply the acquired competencies to practical cases. The test comprises both multiple-choice and an open-ended question. For Module 2 – Sensory Analysis Approaches for Mountain Wines, students are required to complete a practical examination based on the topics covered during the module.
Bewertungskriterien	The final grade will be calculated as the weighted average of the grades obtained in the two modules. Passing grades range from 18 to 30, with 30 cum laude awarded for outstanding performance.
Pfichtliteratur	Key notes provided by the lecturer in the E-learning platform of UNIBZ
Weiterführende Literatur	Ribéreau-Gayon P., Dubourdieu D., Donèche B., Lonvaud A. – Handbook of Enology – Vol. I and II – free pdf version available in the internet OIV technical standards and documents http://www.oiv.int/en/technical-standards-and-documents Cervim website: http://www.cervim.org/
Weitere Informationen	
Ziele für nachhaltige Entwicklung (SDGs)	Gesundheit und Wohlergehen, Hochwertige Bildung, Partnerschaften zur Erreichung der Ziele, Industrie, Innovation und Infrastruktur, Nachhaltiger Konsum und Produktion, Menschenwürdige Arbeit und Wirtschaftswachstum

Kursmodul

Titel des Bestandteils der Lehrveranstaltung	Wine production processes and plants
Code der Lehrveranstaltung	44763A
Wissenschaftlich-disziplinärer Bereich	AGRI-07/A
Sprache	Englisch
Dozenten/Dozentinnen	Prof. Emanuele Boselli, Emanuele.Boselli@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/37607
Wissensch. Mitarbeiter/Mitarbeiterin	
Semester	Erstes Semester
KP	3
Verantwortliche/r Dozent/in	
Vorlesungsstunden	18
Laboratoriumsstunden	12
Stunden für individuelles Studium	45
Vorgesehene Sprechzeiten	9
Inhaltsangabe	Fundamentals of winemaking from grape to bottled wine. Production of white, red, rosé, and sparkling wines. Main processing operations, including fermentation, maturation, stabilization, and bottling. Basic principles of quality control and preservation of the stability of wines. Case studies on mountain wines. Laboratory activities and technical visits.
Themen der Lehrveranstaltung	Module 1 – Wine Production Processes and Plants (3 CP) Fundamentals of winemaking from grape to bottled wine. Production of white, red, rosé, and sparkling wines. Main processing operations, including fermentation, maturation, stabilization, and bottling. Basic principles of quality control and preservation of the stability of wines. Case studies on mountain wines. PIWI wines. Laboratory activities and technical visits.
Unterrichtsform	Frontal lectures, Laboratory activities and/or technical visits.

Pflichtliteratur	Key notes provided by the lecturer in the E-learning platform of UNIBZ
Weiterführende Literatur	Ribéreau-Gayon P., Dubourdieu D., Donèche B., Lonvaud A. – Handbook of Enology – Vol. I and II – free pdf version available in the internet OIV technical standards and documents http://www.oiv.int/en/technical-standards-and-documents Cervim website: http://www.cervim.org/

Kursmodul

Titel des Bestandteils der Lehrveranstaltung	Sensory analysis approaches for mountain wines
Code der Lehrveranstaltung	44763B
Wissenschaftlich-disziplinärer Bereich	AGRI-07/A
Sprache	Englisch
Dozenten/Dozentinnen	dr. Martina Moretton, Martina.Moretton@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/53223
Wissensch. Mitarbeiter/Mitarbeiterin	
Semester	Erstes Semester
KP	3
Verantwortliche/r Dozent/in	
Vorlesungsstunden	18
Laboratoriumsstunden	12
Stunden für individuelles Studium	45
Vorgesehene Sprechzeiten	9
Inhaltsangabe	Fundamentals of wine sensory analysis. Physiology of sensory perception, tasting methodology, descriptive analysis, and sensory vocabulary. Relationship between winemaking practices and sensory properties. Identification of key aroma, taste, mouthfeel

	attributes, and common wine faults. Practical tasting sessions and sensory evaluation of mountain wines.
Themen der Lehrveranstaltung	The module introduces sensory analysis approaches used to describe, differentiate and evaluate mountain wines. Topics include the physiology of wine perception; visual, olfactory, gustatory and mouthfeel attributes; development and appropriate use of sensory terminology; standardized wine tasting procedures and control of environmental and psychological factors affecting sensory evaluation. Students will explore discrimination methods, descriptive analysis, rapid sensory profiling methods and consumer-oriented approaches. Practical activities will involve the evaluation of selected mountain wines, the design of tasting sheets and the collection and interpretation of sensory data. Case studies will be used to examine relationships among mountain terroir, grape composition, winemaking practices, sensory characteristics, perceived quality, typicality and consumer acceptance. Basic statistical approaches for the analysis and visualization of sensory results will also be introduced.
Unterrichtsform	Lectures, wine tasting sessions, laboratory exercises, individual and group activities. Practical activities will include the application of selected sensory methods to mountain wines and the interpretation and presentation of sensory data.
Pflichtliteratur	Lecture slides, scientific articles, tasting protocols and other materials provided by the lecturer.
Weiterführende Literatur	