

Syllabus

Descrizione corso

Titolo insegnamento	Wine Production and Sensory Analysis for Mountain Wines
Codice insegnamento	44763
Titolo aggiuntivo	
Settore Scientifico-Disciplinare	
Lingua	Inglese
Corso di Studio	Corso di laurea magistrale in Scienze degli alimenti per l'innovazione e l'autenticità
Altri Corsi di Studio (mutuati)	
Docenti	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
Assistente	
Semestre	Primo semestre
Anno/i di corso	2
CFU	6
Ore didattica frontale	36
Ore di laboratorio	24
Ore di studio individuale	90
Ore di ricevimento previste	18
Sintesi contenuti	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.
Argomenti dell'insegnamento	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.
Parole chiave	Wine production, wine equipment, sensory evaluation
Prerequisiti	A basic knowledge of chemistry is recommended
Insegnamenti propedeutici	-
Modalità di insegnamento	frontal lectures, visits to wineries, specialized companies and/or laboratory practice
Obbligo di frequenza	No
Obiettivi formativi specifici e risultati di apprendimento attesi	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
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	their specific professional field and in the field of scientific research.
Obiettivi formativi specifici e risultati di apprendimento attesi (ulteriori info.)	
Modalità di esame	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.
Criteri di valutazione	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.
Bibliografia obbligatoria	Key notes provided by the lecturer in the E-learning platform of UNIBZ
Bibliografia facoltativa	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/
Altre informazioni	
Obiettivi di Sviluppo Sostenibile (SDGs)	Buona salute, Istruzione di qualità, Partnership per gli obiettivi, Innovazione e infrastrutture, Utilizzo responsabile delle risorse, Buona occupazione e crescita economica

Modulo del corso

Titolo della parte costituente del corso	Wine production processes and plants
Codice insegnamento	44763A
Settore Scientifico-	AGRI-07/A

Disciplinare	
Lingua	Inglese
Docenti	prof. Emanuele Boselli, Emanuele.Boselli@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/37607
Assistente	
Semestre	Primo semestre
CFU	3
Docente responsabile	
Ore didattica frontale	18
Ore di laboratorio	12
Ore di studio individuale	45
Ore di ricevimento previste	9
Sintesi contenuti	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.
Argomenti dell'insegnamento	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.
Modalità di insegnamento	Frontal lectures, Laboratory activities and/or technical visits.
Bibliografia obbligatoria	Key notes provided by the lecturer in the E-learning platform of UNIBZ
Bibliografia facoltativa	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/
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Modulo del corso

Titolo della parte costituente del corso	Sensory analysis approaches for mountain wines
Codice insegnamento	44763B
Settore Scientifico-Disciplinare	AGRI-07/A
Lingua	Inglese
Docenti	dr. Martina Moretton, Martina.Moretton@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/53223
Assistente	
Semestre	Primo semestre
CFU	3
Docente responsabile	
Ore didattica frontale	18
Ore di laboratorio	12
Ore di studio individuale	45
Ore di ricevimento previste	9
Sintesi contenuti	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.
Argomenti dell'insegnamento	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.
Modalità di insegnamento	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.
Bibliografia obbligatoria	Lecture slides, scientific articles, tasting protocols and other materials provided by the lecturer.
Bibliografia facoltativa	