

Syllabus

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Titul dl curs	Wine Production and Sensory Analysis for Mountain Wines
Codesc dl curs	44763
Titul suplementar	
SSD	
Lingaz	Inglese
Curs de laurea	Corso di laurea magistrale in Scienze degli alimenti per l'innovazione e l'autenticità
D'autri cursc de laurea (cursc deberieda)	
Dozenc	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
Assistent didatich	
Semester	Primo semestre
Ann/Agn de stude	2
Credic universitars	6
Ores de insegnament	36
Ores de laboratorio	24
Ores de stude individual	90
Ores de riceviment prevedudes	18
Ressumé di contegnus	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.
Argomenc dl curs	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.
Paroles clef	Wine production, wine equipment, sensory evaluation
Prerequisic aconsiés	A basic knowledge of chemistry is recommended
Cursc propedeutics	-
Modalité de enseignament	frontal lectures, visits to wineries, specialized companies and/or laboratory practice
Oblianza de frecuencia	No
Obietifs formatifs y competenzes da arjonje	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.
Obietifs formatifs y competenzes da arjonje (informazions suplementares)	
Sort de ejam	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.
Criters de valutazion	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 obligatora	Key notes provided by the lecturer in the E-learning platform of UNIBZ
Bibliografia aconsieda	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/
Deplù informazions	
OSS	Buona salute, Istruzione di qualità, Partnership per gli obiettivi, Innovazione e infrastrutture, Utilizzo responsabile delle risorse, Buona occupazione e crescita economica

Modul

Titul	Wine production processes and plants
Codesc dl curs	44763A
SSD	AGRI-07/A

Lingaz	Inglese
Dozenc	prof. Emanuele Boselli, Emanuele.Boselli@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/37607
Assistent didatich	
Semester	Primo semestre
Credic universitars	3
Dozent/a responsabel/bla	
Ores de ensegnament	18
Ores de laboratore	12
Ores de stude individual	45
Ores de riceviment prevedudes	9
Ressumé di contegnus	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.
Argomenc dl curs	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.
Modalité de ensegnament	Frontal lectures, Laboratory activities and/or technical visits.
Bibliografia obligatora	Key notes provided by the lecturer in the E-learning platform of UNIBZ
Bibliografia aconsieda	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/>

Modul

Titul	Sensory analysis approaches for mountain wines
Codesc dl curs	44763B
SSD	AGRI-07/A
Lingaz	Inglese
Dozenc	dr. Martina Moretton, Martina.Moretton@unibz.it https://www.unibz.it/en/faculties/agricultural-environmental-food-sciences/academic-staff/person/53223
Assistent didatich	
Semester	Primo semestre
Credic universitars	3
Dozent/a responsabel/bla	
Ores de ensegnament	18
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Ores de stude individual	45
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Ressumé di contegnus	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.
Argomenc dl curs	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.
Modalité de enseignement	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 obligatoria	Lecture slides, scientific articles, tasting protocols and other materials provided by the lecturer.
Bibliografia aconsieda	