

Study Programme: Fruit growing and viticulture
Course Unit Title: Grapevine growing and technology
Course Unit Code:
Name of Lecturer(s): Full prof. dr Ivan D. Kuljančić and Asst. prof. dr Predrag N. Božović
Type and Level of Studies: Undergraduate academic studies
Course Status (compulsory/elective): Compulsory
Semester (winter/summer): Summer
Language of instruction: Serbian
Mode of course unit delivery (face-to-face/distance learning): face-to-face
Number of ECTS Allocated: 5
Prerequisites: Vines and grapevine biology
Course Aims: Education and training of undergraduate students in the field of viticulture. Student must acquire basic knowledge about terrain choosening for vineyards, soil preparation for vineyards establishing, vineyards planting, grapevine support systems, grapevine pruning and training systems, soil cultivation and fertilization in vineyards, vineyards irrigation, summer pruning, preparing for grapes harvesting, grapes harvesting.
Learning Outcomes: The formation of professionals with academic qualifications, trained for vineyards establishing and performing of all measures of agro and phytotechnics.
<p>Syllabus:</p> <p><i>Theory</i> Vineyard establishing: terrain choosening for vineyards, clearing and cleaning of the field, reclamation works before the vineyards establishing, soil trenching, soil preparation for planting and grapevine planting, young vineyard cultivation</p> <p>Grapevine pruning and training systems : demands for pruning and its importance, biological basis for pruning, training systems, grapevine support systems.</p> <p>Vineyard cultivation in full production: soil cultivation in vineyard, vineyard fertilization, vineyard irrigation, measures of summer pruning.</p> <p>Grape harvesting: Grapes ripening monitoring, grapes sampling, organization of grapes harvesting, transport and grapes preservation.</p> <p><i>Practice</i> Young vineyards pruning, with a purpose of training system establishing, vineyard pruning in full production, vineyards planting and support system positioning, grapevine tying, operations of summer pruning, fertilization norms, wine grapevine harvesting and primary processing, table grape harvesting, assortment and packaging.</p>
<p>Required Reading:</p> <p>Ivan D. Kuljančić: Vinogradarstvo vinova loza, ta božanska biljka, Prometej, Novi Sad, 2007.</p> <p>Ivan D. Kuljančić and Predrag N. Božović: Biologija i ekologija loza i vinove loze te božanske biljke. Prometej, Novi Sad,</p>

2018.

Aleksandar Nakalamić i Nebojša Marković : Opšte vinogradarstvo, Poljoprivredni fakultet i Zadužbina Svetog manastira hilandara, Beograd, 2009.

Marcus keller: The science of grapevines- anatomy and physiology, Elsevier-Academics Press, San diego, 2012.

Peter R. Dry, B. G. Coombe: Viticulture (Volume1), Resources, Adelaide, 2004.

Weekly Contact Hours: 40	Lectures: 60	Practical work: 45
---------------------------------	---------------------	---------------------------

Teaching Methods: Lectures, Practice/ Practical classes, Consultations, study, research work

Knowledge Assessment (maximum of 100 points):

Pre-exam obligations	points	Final exam	points
Active class participation	10	written exam	
Practical work		oral exam	60
Preliminary exam(s)	30	
Seminar(s)			

The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.