

Study Programme: Biotechnology
Course Unit Title: Technology of Specific and Distinctive Wine Styles
Course Unit Code: DSBI22
Name of Lecturer(s): assistant professor Uroš Miljić
Type and Level of Studies: Dostoral Academic Studies
Course Status (compulsory/elective): Elective
Semester (winter/summer): Winter
Language of instruction: English
Mode of course unit delivery (face-to-face/distance learning): face-to-face
Number of ECTS Allocated: 10
Prerequisites: Wine Technology
<p>Course Aims:</p> <p>Gaining of basic scientific and academic skills and knowledge in the field of special wines technology. Understanding the specificity of all stages of special wines production from determination of appropriate grape maturity, grape processing, alcoholic fermentation, to wine ageing. The students will learn about production of sparkling wines, fortified wines, orange wines etc.</p>
<p>Learning Outcomes:</p> <p>Understanding the importance and connection of grape quality and the impact of particular stages of grape processing and wine production on the quality of the final product. Knowledge and understanding of basic technological requirements for quality conduction of the entire vinification of special wines production. Ability to independently solve practical problems, the ability to organize and control wine production in different surroundings. The ability to independently set up the experiments and draw conclusions based on the results obtained which will help solving practical problems in the production of special wines. The student gain knowledge about differences in traditional and novel approaches in production of special wines.</p>
<p>Syllabus:</p> <p><i>Theory</i></p> <p>Specificity of the special wines technology. Production of special wines, technological maturity of grapes for certain types of wine, harvest organization, primary processing of grapes, treatments of must and pomace. Specific technical and technological requirements in the production of certain types of special wines. Production of basic wine, and primary and secondary alcohol fermentation in the production of sparkling wines. Ageing of sparkling wines on wine lees – contribution to the wine quality. Technology of production of certain types of sweet, desert and fortified wines. The importance of Botrytis cinerea for production of special wines. Production of orange wines and use of amphora in wine production. Post-processing, stabilization and finalization of special wines.</p> <p><i>Practice</i></p> <p>Research projects of the students</p>
<p>Required Reading:</p> <ol style="list-style-type: none"> 1. P. Ribéreau-Gayon, D. Dubourdieu, B. Donèche, A. Lonvaud: Handbook of Enology Vol. 1: The Microbiology of Wine and Vinifications, John Wiley & Sons, Chichester, 2006. 2. P. Ribéreau-Gayon, Y. Glories, A. Maujean, D. Dubourdieu: Handbook of Enology Vol. 2: The Chemistry of

Wine Stabilization and Treatments, John Willey & sons, New York, 2006.

3. A.J. Buglass. Handbook of Alcoholic Beverages. Technical, Analytical and Nutritional Aspects. Wiley, 2011.

Weekly Contact Hours: 6

Lectures: 4

Practical work: 2

Teaching Methods:

Lectures and students group work

Knowledge Assessment (maximum of 100 points): 100

Pre-exam obligations	points	Final exam	points
Active class participation	10	written exam	
Practical work		oral exam	40
Preliminary exam(s)		
Seminar(s)	50		

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