

COURSE OUTLINE

1. GENERAL

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| SCHOOL | APPLIED ECONOMIC AND SOCIAL SCIENCES | | |
| ACADEMIC UNIT | AGRIBUSINESS AND SUPPLY CHAIN MANAGEMENT | | |
| LEVEL OF STUDIES | <i>Undergraduate</i> | | |
| COURSE CODE | 5909 | SEMESTER | 9th |
| COURSE TITLE | VITICULTURE – ENOLOGY | | |
| INDEPENDENT TEACHING ACTIVITIES | WEEKLY TEACHING HOURS | CREDITS | |
| | Lectures | 3 | 5 |
| | Laboratories | 2 | |
| COURSE TYPE | Special Background/ Skills Development | | |
| PREREQUISITE COURSES | NO | | |
| LANGUAGE OF INSTRUCTION and EXAMINATIONS | Greek | | |
| IS THE COURSE OFFERED for ERASMUS STUDENTS? | YES (in English) | | |
| COURSE WEBSITE (URL) | https://oeclass.aua.gr/eclass/ | | |

2. LEARNING OUTCOMES

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| <p>Learning Outcomes</p> |
| <p>The aim of the course is:</p> <p>The course aims at:</p> <ol style="list-style-type: none"> a) Acquiring knowledge on history of grape and wine culture of Greece from antiquity up to date b) Acquiring knowledge on basic viticulture and applied viticulture c) Acquiring knowledge of grape/berries composition, grape maturity process d) Acquiring knowledge on common mechanical processes and on common chemical processes, must adjustment methods e) Understanding White winemaking - Red winemaking f) Understanding Alcoholic and Malolactic fermentation <p>The aim of the practical teaching is to train the students to understand basic knowledge on vines and viticulture on understanding the importance of the measurement of basic wine analytical procedures such as sugars, ph, titratable acidity. Besides basic training on wine tasting will be offered as also on Wine geography of the wines of various viticultural Greek regions.</p> <p><u>Upon successful completion of the course the student will be able to:</u></p> <ul style="list-style-type: none"> • Understand the basic concepts of viticulture and winemaking • To know the berries constituents and the importance of each part to the winemaking procedure • To know the details of white and red winemaking <p>To understand the wine tasting evaluation procedure</p> |
| <p>General Competences</p> |

Adapting to new situations

Decision-making

Working independently

Teamwork

Working in an international environment

Working in an interdisciplinary environment

Production of new research ideas Teamwork

Project planning and management

Respect for difference and multiculturalism

Respect for the natural environment

Showing social, professional, and ethical responsibility and sensitivity to gender issues

Criticism and self-criticism

Production of free, creative and inductive thinking

3. SYLLABUS

Lectures

1. Wine and viticulture in Greece from antiquity to nowadays
2. Vine Physiology
3. Applied Viticulture I
4. Applied Viticulture II
5. Berry composition and Grape maturity
6. Common pre-fermentative procedures, and must adjustments
7. White and Red winemaking
8. Alcoholic and Malolactic fermentation
9. Wine Filtration and Bottling – Conservation and transportation conditions of wines
10. Wine evaluation by tasting
11. Greek wine geography
12. Greek wine geography
13. European wine geography

Field Training

- 1-2. Visiting vineyards
3. Measuring Baume
4. Measuring Brix
5. Measuring pH
6. Measuring titratable acidity
7. Wine evaluation of white wines
8. Wine evaluation of red wines
- 9-10. Visiting winery
- 11-12-13. Visiting a distillery

A combination of teaching and learning methods will be used, aiming at the active participation of the students and the practical application of the thematic units under examination; there will also be lectures using audiovisual media, discussions, and analyses of case studies on real business issues, experiential (group) activities, as well as projections of relevant videos. The students will also undertake an individual or group project. Furthermore, articles, audiovisual lecture materials, web links/addresses, useful information, case studies and exercises for further practice are posted in digital form on the AUA Open e-Class platform.

4. TEACHING and LEARNING METHODS - EVALUATION

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| DELIVERY | Face -to-face, Distance learning | |
| USE OF INFORMATION and COMMUNICATIONS TECHNOLOGY | <ul style="list-style-type: none"> • Support of the learning process through the University's AUA Open eClass platform (integrated e-Course Management System) • Support of lectures using presentation software • Use of audiovisual material • Use of web applications <p>Communication with students: face-to-face at office hours, email, eclass platform</p> | |
| TEACHING METHODS | <i>Activity</i> | <i>Workload</i> |
| | Lectures (direct) | 39 |
| | Laboratory Practice | 26 |
| | Essay Writing | 20 |
| | Autonomous study | 36 |
| | Advisory Support | 0,5 |
| | Examination | 2 |
| | Laboratory Examination | 2 |
| | <i>Total (About 25 hours of study per ECTS)</i> | 125,5 |
| STUDENT PERFORMANCE EVALUATION | <p>The evaluation process is in the language that the course is taught (Greek or English) and consists of:</p> <ol style="list-style-type: none"> i. Compulsory written final examination at the end of the semester (weighting factor 70% at least) which may includes: <ul style="list-style-type: none"> • Multiple choice questionnaires • Open-ended questions • Problem solving • Oral examination <p>Evaluation criteria: correctness, completeness, clarity</p> ii. Optional written exam or essay during the semester (weighting factor 30%) which may includes: | |

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| | <ul style="list-style-type: none"> • Multiple choice questionnaires • Open-ended questions • Problem solving • Essay/report • Oral examination <p>Evaluation criteria: correctness, completeness, clarity</p> <p>Special learning difficulties:</p> <p>Students with special learning difficulties in writing and reading (as they are certified and characterized by a competent body) are examined based on the procedure provided by the Department.</p> <p>Specifically-Defined Criteria:</p> <p>The evaluation criteria are made known during the first lesson and are clearly stated on the course website and the AUA Open e-class platform. The answers to the exam questions are posted on the AUA Open e-Class platform after the exam. The students are allowed to see their exam paper after its grading (during the announced office hours) and receive explanations about the grade they received.</p> |
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5. ATTACHED BIBLIOGRAPHY

Suggested Bibliography in Greek Language:

- Σταυρακάκης, Μ.Ν. (2013). *Αμπελουργία*. Εκδόσεις Τροπή, Αθήνα
- Hofmann, J.B. (2003). *Αμπελουργία - Βιολογική Καλλιέργεια*. Εκδόσεις Ψύχαλος, Αθήνα
- Τσακίρης, Α.Ν.(2011). *Αμπελουργία και Οινοποίηση*. Εκδόσεις Ψύχαλος, Αθήνα
- Waterhouse, A.L., Sacks, G.L., Jeffery, D.W. (2021). *Χημεία και Βιοχημεία Οίνου: Από την Θεωρία στην Οινοποίηση*. Rosili, Αθήνα
- Boulton, R.B., Singleton, V.L., Bisson, L.F., Kunkee, R.E. (2015). ***Οινολογία-Βασικές Αρχές και Μέθοδοι Οινοποίησης***. BrokenHillPublishers, Ltd., Αθήνα

Suggested Bibliography in English Language:

- Gladstones, J. (2000). *Viticulture and Environment*. Winetitles, Adelaide, Australia

- Unwin, T. (1996). *Wine and the Vine: An Historical Geography of Viticulture and the Wine Trade*. Routledge, London, UK
- Coombe, B., Dry, P. (2000). *Viticulture – Volume 2 Practices*. Winetitles, Adelaide, Australia
- Jackson, R.S. (2000). *Wine Science: Principles, Practice, Perception*. Academic Press, San Diego
- Gerling, C. (2015). *Environmentally Sustainable Viticulture. Practices and Practicality*. CRC Press, Boca Raton, Florida
- Gladstones, J. (2011). *Wine, Terroir and Climate Change*. Wakefield Press, Kent town, Australia
- Johnson, H., Robinson, J. (2013). *The World Atlas of Wine 8th Edition*. Mitchell Beazley, London, UK

Related academic Journals:

- *Vitis*
- *Oeno One*
- *Australian Journal of Enology and Viticulture*
- *American Journal of Enology and Viticulture*
- *Scientia Horticulturae*

Instructor's Notes