

Visoka šola za upravljanje podeželja GRM Novo mesto	UČNI NAČRT PREDMETA	Številka: OBR-002 Izdaja: 02
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UČNI NAČRT PREDMETA / COURSE SYLLABUS

Predmet:	VINARSTVO
Course title:	WINEMAKING

Študijski program in stopnja Study programme and level	Študijska smer Study field	Letnik Academic year	Semester Semester
Upravljanje podeželja, 1. stopnja	-	2.	2.
Landscape management, 1 st level	-	2.	2.

Vrsta predmeta / Course type Izbirni / Optional

Univerzitetna koda predmeta / University course code: UP_VS_23

Predavanja Lectures	Seminar Seminar	Vaje Tutorial	Klinične vaje work	Druge oblike študija	Samost. delo Individ. work	ECTS
30	-	20	10	-	90	5

Nosilec predmeta / Lecturer: Doc. dr. Julij Nemanič

Jeziki /	Predavanja / Lectures:	slovenski / Slovenian
Languages:	Vaje / Tutorial:	slovenski / Slovenian

Pogoji za vključitev v delo oz. za opravljanje študijskih obveznosti:

Vpis v 2. letnik. Prisotnost na predavanjih in vajah.

Prerequisites:

Enrollment in the 2nd year. Attendance at lectures and tutorials.

Vsebina:

- Grozdje, struktura in kemična sestava grozdja, mošta in vina,
- Ravnanje z grozdem med transportom,
- Mikroflora grozdja in mošta,
- Definicija in načrtovanje slogov (stilov) vina na osnovi letnika grozdja,
- Alkoholna fermentacija,
- Vloga maceracije pred in po alkoholni fermentaciji,
- Pridelava belega vina,
- Pridelava rdečih vin,
- Pridelava rosé vin,
- Proizvodnja penečih vin,
- Pridelava vin brez uporabe žvepla,
- Vloga jabolčno mlečnokislinskega vrenja pri oblikovanju vinskega značaja,
- Pomanjkljivosti, napake in bolezni vin,
- Metode, pomen in poslanstvo senzoričnega ocenjevanja,
- Nega in zorenje vin,
- Stekleničenje vin,
- Vinska zakonodaja.

Content (Syllabus outline):

- Grapes, structure and chemical composition of grapes, must and wine,
- Grape handling during transport,
- Microflora of grapes and must,
- Definition and planning of wine styles based on vintage,
- Alcoholic fermentation,
- The role of maceration before and after alcoholic fermentation,
- White wine production,
- Red wine production,
- Rosé wine production,
- Sparkling wine production,
- Wine production without the use of sulfur,
- The role of malolactic fermentation at the development of wine character,
- Deficiencies, defects and diseases of wines,
- Methods, the importance and the mission of sensory evaluation,
- Care and maturation of wines,
- Bottling the wine,
- Wine legislation.

Temeljni literatura in viri / Readings:

- Bavčar D. 2009. Kletarjenje danes. Ljubljana: Kmečki glas, 300 str., ISBN/EAN: 9789612033576,
- Nemanič J. 2011. Vinarstvo. Ljubljana: Zavod IRC. ISBN: 978-961-6857-44-4,
- Foulonneau C. 2009. La vinification. Paris: DUNOD. ISBN 978-2-10-052113-5,
- Weik B. 2012. Praktikerhandbuch Oenologie. Neustadt/Weinstrasse, Meiniger Verlag GmbH. ISBN 078-3-87524-199-0.

Cilji in kompetence:

- Študent je usposobljen:
- za samostojno načrtovanje ter vodenje vseh postopkov in procesov med trgatvijo in predelavo grozdja, alkoholno fermentacijo, nego vin, stekleničenjem ter ohranjanjem kakovosti vin v skladišču in na trgu,
 - prepozna pomanjkljivosti, napake in bolezni vina, vodi in izvaja analize drozge, mošta in vina.

Objectives and competences:

- The student is qualified to:
- autonomous planning and management of all procedures and processes during the harvesting and processing of grapes, alcoholic fermentation, care of wines, bottling and preserving the quality of wines in the store and on the market,
 - identify deficiencies, defects and diseases of wine,
 - lead and perform the analysis of mash, must and wine.

Predvideni študijski rezultati:

Znanje in razumevanje:

- Razume dejavnike, ki vplivajo na odločitev o času trgatve za posamezne sloge vin,
- razume pravilno zaporedje faz predelave grozdja za vse vrste vinskih kategorij po Zakonu o vinu,
- opiše in utemelji pravilno ravnanje z drozgo in moštom,
- opiše in pojasni alkoholno vrenje in biološki razkis,
- opiše in utemelji nego ter zorenje vina,
- opiše in pojasni stabilizacijo, polnjenje in hrambo vin.

Intended learning outcomes:

Knowledge and understanding:

- Understands the factors that affect the decision on the time of harvest for the individual wine styles,
- Understand the correct sequence of grape processing stages for all types of wine categories according to the Law on wine,
- Describe and justify the proper handling of the mash and must,
- Describe and explain the alcoholic fermentation and the malolactic fermentation,
- Describe and justify the care and the aging of wine,
- Describe and explain the stabilization, bottling and storage of wines.

Metode poučevanja in učenja:

Predavanje
Aktivno poučevanje
Vaje

Learning and teaching methods:

Lectures
Active teaching
Exercises

Delež (v %) /

Načini ocenjevanja:

Weight (in %)

Assessment:

Pisni izpit	60 %	Written examination
Seminarska naloga	20 %	Seminar work
Projekt	20 %	Project

Reference nosilca / Lecturer's references:

- Vodenje zadružne kleti Metlika 21 let / Management of Cooperative winery Metlika, 21 years
- Raziskovalec in predstojnik Vinarskega laboratorija na Kmetijskem inštitutu Slovenije 18 let / Researcher and Head of the Viticulture laboratory at Agricultural Institute of Slovenia, 18 years
- Nemanič J. 2011. Vinarstvo. Ljubljana: Zavod IRC. ISBN: 978-961-6857-44-4.
- Pooblaščen slovenski pokuševalec in aktualni mednarodni degustator vin. / Authorized Slovenian taster and the current international wine taster.