



The 'Laurea Magistrale interateneo'
(Master)
on
Viticulture and Enology Sciences

Italian University Studies on Viticulture and Enology (3 + 2, Bologna process) A.A. 2008-09

Laurea (B. sc.), 3 years - 1st level

Viticulture and Enology

Politecnica delle Marche (AN), Basilicata (PZ), Bologna, Firenze, Foggia, Milano, Piacenza, Napoli, Palermo, Perugia, Pisa, Teramo, Torino, Udine

Viticultural & Enological Sciences and Technologies

Padova, Verona

Viticultural and Enological Curriculum

Sassari, Modena e Reggio E., Toscana (VT)

Laurea Magistrale (Master), 2 years - 2nd level

Enology Curriculum

Firenze

Viticulture and Enology Sciences (VES)

Torino, Milano, Palermo, Foggia, Sassari (network among universities)

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Objective: to prepare, at the managerial level, a new professional figure, able to face the wine global market, thanks to an optimal technical knowledge.

Structure: in the first year the students will deepen the basic information acquired in the previous study cycle. All students coming from the different Universities will attend classes in a unique place, in Asti.

In the second year the student may choose to complete the formation, in a specific field, in one of the Universities of the Consortium, or in one European Countries participating to the EMaVE, European Master of Viticulture and Enology.

The formation is completed with a training period in a viticultural farm and/or winery, and an experimental thesis.

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Abilities:

- to manage and optimize the productive processes
- to manage research and development viticulture and enology projects at farm and territorial scale
- to manage and to promote quality and security of viticultural and enological products
- to coordinate complex activities in the viticulture and enology sectors
- to have high technical competences for quality and hygienic control of viticultural and enological products

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Attendance

not mandatory (hardly recommended)

ECTS

8 hrs lecture + 17 hrs personal work

16 hrs laboratory or training + 9 hrs personal work

25 hrs personal work

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Didactic structure

1st Year ASTI, (65 ECTS)

Plant Genetics	5 ECTS
Botany	5 ECTS
Innovation in winemaking technology	4 ECTS
Innovation in enology: aromas	4 ECTS
Innovation in enology: Phenols	4 ECTS
Mechanization in Agriculture	5 ECTS
Wine and health	3 ECTS
Microbial Biotechnology	5 ECTS
Advances in Viticultural Science - Cultural Techniques	4 ECTS
Advances in Viticultural Science - Physiology of Grape Maturation	3 ECTS
Advances in Viticultural Science - Varietal Valorization	3 ECTS
Grapevine Pathology	3 ECTS
Grapevine Entomology	2 ECTS
Vine and wine legislation	5 ECTS
Grapevine Ecophysiology	5 ECTS
Nutrition History	5 ECTS

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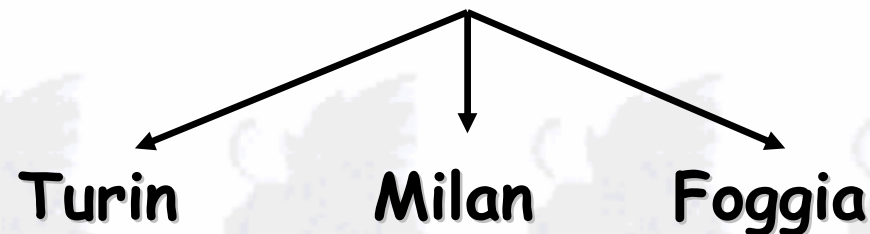


Didactic structure

2nd Year, (55 ECTS)

Student Choice (curriculum)	20 ECTS
Vineyard and/or Winery Stage	15 ECTS
Master thesis	20 ECTS

The student can choose a curriculum offered by one of the
University of the network



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Curricula of the 2nd year at Turin University



VARIETAL ENOLOGY

Enography
Ampelography
Enological product quality control
Enological product instrumental analysis

VINEYARD PLANNING

Grapevine propagation and selection
Grapevine genetic improvement and applied biotechnologies
Viticultural planning

GRAPEVINE ECOPHYSIOLOGY

Grapevine micrometeorology
Biosynthesis of secondary metabolites: microclimatic influence and genic regulation
Vineyard management influence on biosynthesis of secondary metabolites

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VECTOR MANAGEMENT IN THE VINEYARD AGROECOSYSTEM

Ecology of vector insects

Biology of vector insects (laboratory)

Control of vector insects

Molecular diagnosis applied to vector insects (laboratory)

SOIL AND VITIVINICULTURE

Soil fertility in viticulture

Pedology

Land evaluation and viticultural zoning

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Curricula of the 2nd year at Foggia University

VITICULTURE AND ENOLOGY IN WARM AND DRY ENVIRONMENT

Grapevine water nutrition

Grapevine Acarology

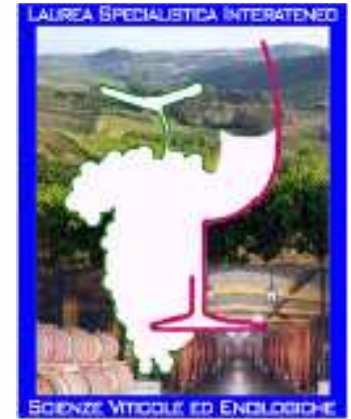
Microbiology of enological starters

Warm and dry environment enology

Marketing of food products

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Curricula of the 2nd year at Milan University



TERRITORY AND PRECISION VITICULTURE

Agro-meteorology and climatology for viticulture

Soil science applied to viticulture

Grapevine eco-phenology and eco-physiology for zoning

Agro-ecological modelling

Advanced technologies for computer managements of viticultural processes

1 elective module of economics to be chosen

WINE INDUSTRIES MARKET AND ORGANIZATION

Agribusiness organization and business management

Economy and management of innovation into the food field

Consumer's choice theory i

Consumer's choice theory ii

1 elective technical module to be chosen

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**WINE FUNCTIONAL COMPONENTS: CHEMICAL, BIOCHEMICAL,
NUTRITIONAL AND SALUTISTIC IMPLICATIONS**

Fermentation chemistry
Biochemistry and enzymology
Nutrition
Medical applications

MOLECULAR ASPECTS OF ENOLOGICAL TRANSFORMATION

Protein chemistry/enzyme applications
Molecular techniques
Fermentation chemistry
Advanced techniques in enology
Adjuvants in enology

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Info

www.agraria.unito.it

http://studenti.unimi.it/cdl/laurea_sp.htm

www.uni-astiss.it

sve@unito.it

sve@unimi.it

sve@uni-astiss.it

www.unifg.it/off_form/0809/elenco_corsi_2.asp?id_tp=2

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