



Basic data of the subject	
University:	University "Ukshin Hoti" Prizren
Academic Unit:	Faculty of Life and Environmental Sciences
Program:	Agribusinesses
Course title:	Viticulture and Enology
Level:	Bachelor
Course status:	Elective (E)
Study year:	III
Number of hours per week:	2+2
Credit value – ECTS:	6
Time / location:	To be announced
Lecturer:	Prof. asoc. dr. Isuf Lushi
Contact details:	Email: Isuf.lushi@uni-prizren.com cel:+38349547171
Course description	Introduction. Grapevine as a cultivated or/and wild plant; botanical classification of different <i>Vitis</i> species, geographical determination and the evaluation of <i>Vitis</i> (Negrulj); morphological characteristics of grapevine plant and technological terms in viticulture (OIV descriptors list). The evolution of the grapevine varieties list for Kosovo in comparison to varieties of other known viticulture countries. Growth and yield potential of European grapevine varieties, phenology and physiological principles of grapevine training and pruning, as the basis for technology in a vineyard. Systems of replanting and maintaining vineyards – "terroir". Viticulture as part of agriculture and a partner in sustaining the cultural landscape (project of tourist wine roads); the production of table grapes. Subjects linking viticulture to enology (grape maturation, vintage, experienced enology practice). Qualitative aspects of grape production and varietal ampelotechnic practice. Dependence of the quality of grapes in the vineyard, of the technological systems and the environmental factors (soil, air conditioning). Mechanical and chemical structure of grape varietal variability and specificity. Technological and microbial determination during maturation of grapes, alcoholic and malolactic fermentation. Wine Cellar - equipment and work organization. Processing of grapes and technologies of grape must processing. Sensory analysis and wine tasting - the wine in the world and ours. Wine and food.
Course objectives:	The course includes basic knowledge of structure and function of grapevine and the technology of winemaking and their high economic potential. Also, the role of viticulture for Kosovo and their status in our country.
Learning outcomes:	Upon completion of this course, students will be able to: <ul style="list-style-type: none"> • Understand the importance of having viticulture in the economy and landscape of our country. • Learn the techniques of grape harvesting and processing. • To recognize the different types of grape varieties and its importance in quality. • Learn about the spread and production potential of the viticulture of Kosovo.



	<ul style="list-style-type: none"> Learn about the technology used in enology and the importance of various factors in the quality of the wine. Understand the importance of the economic potential of the viticulture and their management. 		
Contribution on student load (must correspond with learning outcomes)			
Activity	Hours	Days/week	Total/hours
Lectures	2	15	30
Exercise theoretical/laboratory	2	15	30
Practice work	1	3	3
Contact with lecturer/consultations	1	13	13
Field exercises	1	5	5
Mid-terms, seminars	1	2	2
Homework	1	13	13
Individual time spent studying (at the library or home)	2	15	30
Final preparation for the exam	2	8	16
Time spent in evaluation (tests, quiz, final exam)	2	3	6
Projects, presentations, etc.	2	1	2
Total			150(6ECTS)
Teaching methods	Lectures, Seminars, Mid-term exam and Final exam		
Evaluation methods	<ul style="list-style-type: none"> Mid-term exam: 20%, Semestral project: 10%, Attendance: 10%, Final exam: 60%, Total examination result: 100% 		
▪ Literature			
Basic Literature:	<ul style="list-style-type: none"> Bashkim Koronica. (1996): Vreshtaria. Universiteti i Prishtinës. Prishtinë. Bashkim Koronica. (1996): Vertaria. Universiteti i Prishtinës. Prishtinë. Shundi A., Daçi A., Neranxi N. (2003): Vreshtaria praktike. Albgraf. Tiranë. 		
	<ul style="list-style-type: none"> Stephen P Skelton MW. (2007): Viticulture: An introduction to commercial grape growing for wine production. S. P. Skelton Ltd. ISBN-10: 0951470396. 		



Additional Literature:	<ul style="list-style-type: none"> • David Bird (2011): Understanding Wine Technology: The Science of Wine Explained. Board and Bench Publishing; Third Edition, Third edition edition. ISBN-10: 1934259608. • Yair Margalit (2012): Concepts in Wine Technology. Board and Bench Publishing; Third Edition, Third edition edition. ISBN-10: 1935879944
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Designed study plan		
Week	Lectures	Exercise
<i>First week:</i>	Introduction to the subject, Viticulture and its economic importance.	Introduction to the subject, Viticulture and its economic importance.
<i>Second week:</i>	Construction and biological properties of the vine	Construction and biological properties of the vine
<i>Third week:</i>	Natural conditions (climatic factors), soil and organic matter in the soil.	Natural conditions (climatic factors).
<i>Fourth week:</i>	Grape production technology. Adding and Grafting it	Grape production technology. Adding and Grafting it
<i>Fifth week:</i>	Grape production technology. Adding and Grafting it	Grape production technology. Adding and Grafting it
<i>Sixth week:</i>	Vineyard erection - Agrotechnical measures	Vineyard erection - Agrotechnical measures
<i>Seventh week:</i>	Vineyard erection - Agrotechnical measures Plant protection against diseases and pests in Viticulture	Vineyard erection - Agrotechnical measures
<i>Eighth week:</i>	Midterm exam	Plant protection against diseases and pests in Viticulture
<i>Ninth week:</i>	Harvesting and Technological Process of Vine Production	Midterm exam
<i>Tenth week:</i>	Wine Production Conditions and Equipment and their Categorization	Harvesting and Technological Process of Vine Production
<i>Eleventh week:</i>	Harvesting and Technological Process of Vine Production	Wine Production Conditions and Equipment and their Categorization
<i>Twelfth week:</i>	Diseases and deficiencies of the veins	Harvesting and Technological Process of Vine Production
<i>Thirteenth week:</i>	Production of sub products	Diseases and deficiencies of the veins
<i>Fourteenth week:</i>	Production of sub products	Production of sub products
<i>Fifteenth week:</i>	Visits to grape and wine production farms	Production of sub products

Academic policies and rules of conduct:
<ul style="list-style-type: none"> ▪ Students should be aware of and respect the institution and Code of ethics. ▪ Students should respect the schedule of lectures, and exercises and be attentive. ▪ It is mandatory to possess and presents a student ID card in the mid-terms and exam, ▪ During the compilation of course projects, students must adhere to the instructions given by the professor. ▪ During the exam is forbidden the use of mobile phones.