



**UNIVERSITA' DEGLI STUDI DI MILANO**  
**PROGRAMME DESCRIPTION - ACADEMIC YEAR 2019/20**  
**BACHELOR**  
**Viticulture and Enology (Classe L-25)**  
**Enrolled from 2019/20 academic year**

### HEADING

<b>Degree classification - Denomination and code:</b>	L-25 Agriculture and forestry industry
<b>Degree title:</b>	Dottore
<b>Length of course:</b>	3 years
<b>Total number of credits required to complete programme:</b>	180
<b>Years of course currently available:</b>	1st
<b>Access procedures:</b>	Cap on student, student selection based on entrance test
<b>Course code:</b>	G25

### PERSONS/ROLES

#### Head of Study Programme

Prof. Domenico Pessina

#### Tutors - Faculty

Tutor per l'orientamento:

Prof. Ivo Ercole Rigamonti

Tutor per la mobilità internazionale e l'Erasmus:

Prof.ssa Daniela Fracassetti

Tutor per ammissioni lauree magistrali:

Prof. Piero Attilio Bianco

Prof. Osvaldo Failla

Prof.ssa Daniela Fracassetti

Prof. Domenico Pessina

Prof. Antonio Giovanni Tirelli

Prof.ssa Ileana Vigentini

Tutor per stage e tirocini:

Prof. Lucio Brancadoro

Prof. Osvaldo Failla

Prof. Roberto Carmine Foschino

Prof.ssa Daniela Fracassetti

Prof. Antonio Giovanni Tirelli

Prof. Leonardo Valenti

Prof.ssa Ileana Vigentini

Tutor per i piani di studio:

lettera iniziale cognome studenti A-B: Prof.ssa Stefania Mazzini

lettera iniziale cognome studenti C-F: Prof. Ivo Ercole Rigamonti

lettera iniziale cognome studenti G-L: Prof.ssa Ileana Vigentini

lettera iniziale cognome studenti M-N: Prof. Domenico Pessina

lettera iniziale cognome studenti O-R: Prof. Leonardo Valenti

lettera iniziale cognome studenti S-Z: Prof. Osvaldo Failla

#### Degree Course website

<https://viticulturaenologia.cdl.unimi.it/>

0250316876

Email: [domenico.pessina@unimi.it](mailto:domenico.pessina@unimi.it)

### EXPERIENCE OF STUDY ABROAD AS PART OF THE TRAINING PROGRAM

The University of Milan supports the international mobility of its students, offering them the opportunity to spend periods of study and training abroad, a unique opportunity to enrich their curriculum in an international context.

### Study and internships abroad

The opportunity of studying in the framework of the Erasmus + Program, the rules for participation and the criteria for the selection of students are indicated in a specific call for applications for the Food Science Area. Mobility is provided towards 40 partner universities widely distributed in Europe, selected on the base of their teaching affinity with the course of study (degree program) and notoriety in the specific area.

The areas of study that can be developed abroad include physiology, genetics and viticulture techniques, chemistry and wine microbiology, wine-making technologies, sensory analysis and marketing of the wine commerce.

The learning agreement is outlined in collaboration with the person in charge for the Erasmus of the degree program, as regards both the choice of courses and the organization of the internship at the partner university. Students must obtain the formal approval of the examinations that they intend to carry out at the host university from professors who hold equivalent or similar teachings at the University of Milan before completing the learning agreement. As regards experimental activities abroad, which can constitute part or the entire program of the internship, a letter of agreement from a professor of the partner university is required, along with the formal approval on the objectives, on the program and on the term of the internship by a professor of the degree program, who will also act as supervisor.

At the end of the study period abroad, students must hand in the transcript of records released by the host university and they obtain, by the approbation of the Teaching Board, credits and votes recognition on the base of a default conversion scale.

### How to participate in Erasmus mobility programs

To gain access to mobility programs for study purposes, lasting 3-12 months, the enrolled students of the University of Milan must attend a public selection that starts usually around the month of February each year through the presentation of specific competition announcements, which contain information on available destinations, respective duration of the mobility, requirements and deadlines for submitting the online application.

The selection, aimed at evaluating the proposed study abroad program of the candidate, knowledge of a foreign language, especially when this is a preferential requirement, and the motivations behind the request, is performed by specially constituted commissions.

Each year, before the expiry of the competition announcements, the University organises information sessions for the specific study course or groups of study courses, in order to illustrate to students the opportunities and participation rules.

To finance stays abroad under the Erasmus + program, the European Union assigns to the selected students a scholarship that - while not covering the full cost of living abroad - is a useful contribution for additional costs as travel costs or greater cost of living in the country of destination.

The monthly amount of the communitarian scholarship is established annually at national level; additional contributions may be provided to students with disabilities.

In order to enable students in economic disadvantaged conditions to participate in Erasmus+ program, the University of Milan assigns further additional contributions; amount of this contributions and criteria for assigning them are established from year to year.

The University of Milan promotes the linguistic preparation of students selected for mobility programs, organising every year intensive courses in the following languages: English, French, German and Spanish.

The University in order to facilitate the organisation of the stay abroad and to guide students in choosing their destination offers a specific support service.

More information in Italian are available on [www.unimi.it](http://www.unimi.it) > Studenti > Studiare all'estero > Erasmus+

For assistance please contact:

Ufficio Accordi e relazioni internazionali

via Festa del Perdono 7 (ground floor)

Tel. 02 503 13501-12589-13495-13502

Fax 02 503 13503

E-mail: [mobility.out@unimi.it](mailto:mobility.out@unimi.it)

Desk opening hour: Monday-friday 9 - 12

<b>1st COURSE YEAR Core/compulsory courses/activities common</b>		
<b>Learning activity</b>	<b>Ects</b>	<b>Sector</b>
Agronomy	6	AGR/02
Elements of economics	6	AGR/01

English assessment B1 (3 ECTS)	3	L-LIN/12
General and inorganic chemistry	6	CHIM/03
Mathematics	6	MAT/02
Organic chemistry	6	CHIM/06
Physics	6	FIS/07
Plant biology	8	BIO/01, BIO/03
Total compulsory credits	47	

### ***2nd COURSE YEAR (available as of academic year 2020/21) Core/compulsory courses/activities common***

Learning activity	Ects	Sector
Agricultural chemistry	10	AGR/13
Biology and genetics of grapevines	8	AGR/03
Computer skills, statistics and data management in the winery	9	NA
Enochemical analysis	6	AGR/15
Enological and fermentations chemistry	6	CHIM/11
Enology 1	10	AGR/15
Microbiology	6	AGR/16
Stage	10	NA
Total compulsory credits	65	

### ***3rd COURSE YEAR (available as of academic year 2021/22) Core/compulsory courses/activities common***

Learning activity	Ects	Sector
Enological microbiology	6	AGR/16
Enology 2	11	AGR/15
Final exam	3	NA
Management of vinicultural firm and marketing elements	8	AGR/01
Vineyard protection	11	AGR/11, AGR/12
Viticultural and enological engineering	11	AGR/09
Viticulture: cultivation techniques	6	AGR/03
Total compulsory credits	56	

### ***Further elective courses***

## ***COURSE PROGRESSION REQUIREMENTS***

*The course contains the following obligatory or advised prerequisites*

Learning activity	Prescribed foundation courses	O/S
Enochemical analysis	Organic chemistry	Core/compulsory
Viticulture: cultivation techniques	Agronomy	Core/compulsory
	Biology and genetics of grapevines	Core/compulsory
	Enology 1	Core/compulsory
Enology 2	Enological microbiology	Core/compulsory
	Enological and fermentations chemistry	Core/compulsory
	Physics	Core/compulsory
Agricultural chemistry	Organic chemistry	Core/compulsory
Enological and fermentations chemistry	Organic chemistry	Core/compulsory
Organic chemistry	General and inorganic chemistry	Core/compulsory
Enological microbiology	Microbiology	Core/compulsory
Biology and genetics of grapevines	Agricultural chemistry	Core/compulsory
Viticultural and enological engineering	Enology 1	Core/compulsory