



**UNIVERSITA' DEGLI STUDI DI MILANO**  
**PROGRAMME DESCRIPTION - ACADEMIC YEAR 2020/21**  
**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 , 2nd
<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. Antonio Giovanni Tirelli

#### **Tutors - Faculty**

- Tutor per l'orientamento:

Roberto Beghi

- Tutor per la mobilità internazionale e l'Erasmus:

Daniela Fracassetti

- Tutor per trasferimenti:

Domenico Pessina

- Tutor per ammissioni lauree magistrali:

Daniela Fracassetti

Domenico Pessina

Ivo Ercole Rigamonti

Antonio Giovanni Tirelli

- Tutor per riconoscimento crediti:

Domenico Pessina

- Tutor per stage e tirocini:

Lucio Brancadoro

Osvaldo Failla

Roberto Carmine Foschino

Antonio Giovanni Tirelli

Leonardo Valenti

- Tutor per i piani di studio:

A-B Stefania Mazzini

C-F Ivo Ercole Rigamonti

G-L Ileana Vigentini

M-N Domenico Pessina

O-R Leonardo Valenti

S-Z Osvaldo Failla

- Tutor per tesi di laurea:

Silvia Laura Toffolatti

Leonardo Valenti

Stefania Mazzini

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Francesco Enzo Molinari  
Simone Domenico Guglielmetti  
Roberto Confalonieri  
Ileana Vigentini  
Roberto Carmine Foschino  
Luca Espen

#### **Degree Course website**

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

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## **CHARACTERISTICS OF DEGREE PROGRAMME**

### **General and specific learning objectives**

The Degree course in Viticulture and Enology assures an interdisciplinary training on the biological and technological principles related to the cultivation of vines and the production of wine. The course provides professional competence to technicians devoted to work in the viticulture, enology and wineries management sectors. The curriculum is based on a solid scientific training (including the fundamentals of biological, chemical and physical sciences) and on specific courses, aimed at providing agro-technological and managerial skills. The courses program is aimed at deepening the scientific principles of the vine cultivation and wine production, on the basis of the biological, physical and chemical fundamentals necessary for their full understanding. With this in mind, a particular style of vine cultivation or winemaking, as well as a specific method of managing the vineyard and cellar are not emphasized. On the contrary, the achievement of a unifying methodological and scientific competence is strongly favoured, in order to acquire autonomous vision and vocation. Thanks to a complementary teaching offer, each student is however encouraged to deepen the preferable application aspect in viticulture and/or wine production and/or in the management of the vine-winery company.

### **Expected learning outcomes**

The skills acquired during the course must allow the graduate to work (also with coordination and management tasks):

- at the "vineyard" level: improvement of the cultivar choice, of the cultivation techniques, of the vine protection and the grape harvest;
- at the "cellar" level : technical management of the wine chain and qualitative problems in the production of wine and other alcoholic drinks, liqueurs and spirits;
- at the "laboratory" level : for the ampelographic and technological characterization of the grapes, for the selection of yeasts and for the chemical-physical and sensorial characterization of enological products;
- at the "company" level: in the economic management and the marketing sector.

Specialized skills in the use of the information technology media, statistical tools and fluent knowledge of a foreign language are essential requirements to complete the scientific training, together with teachings aimed at providing a cultural vision and an economic, historical and geographical framework of wine production and winemaking.

### **Professional profile and employment opportunities**

The winemaker is responsible for the management, administration and consultancy activities in vine companies for the grapes production and transformation, as well as the refinement, conservation, bottling and marketing of derived products. His/her activity also concerns the variety choice, the plant and the plant protection aspects of the vineyards. He/she can operate in managerial functions in organizations, associations and vine-wine consortia. He/she is qualified to carry out and certify microbiological, enochemical and sensorial analyzes on wines. He/she can collaborate in the design of vineyards and wineries, as well as in the choice of related technologies. Lastly, he/she is responsible for the distribution and marketing of grapevine products, including communication, marketing and image aspects. The aim of the course is to prepare technicians with specific skills in the viticulture and enology sector, qualified to the profession of winemaker in Italy and in Europe, in accordance with law no. 129 – 10th April 1991 and subsequent modifications. Further professional opportunities may concern the beverage industry (those fermented in particular), food distribution, as well as publishing sector and technical-scientific information on wine.

### **Notes**

To obtain the degree, students are required to demonstrate an English language proficiency at level B1 within the Common European Framework of Reference for Languages (CEFR). This level can be assessed in the following ways:

- by submitting the language certificate achieved no more than three years prior to the submission, at level B1 or higher,

recognised by the University (the list of recognised language certificates can be found at: <https://www.unimi.it/en/study/language-proficiency/placement-tests-entry-tests-and-english-courses>). The language certificate must be uploaded during the admission process;

- by taking the Placement Test, organised by SLAM exclusively during the first year, from October to December. Students who fail to reach level B1 will have to attend an English course organised by SLAM. The Placement Test is compulsory for all students who do not have a valid language certificate.

Students who do not take the Placement Test within the deadline and students who fail the SLAM end-of-course test within six attempts will have to obtain a language certificate within the year in which the language exam is scheduled.

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

The University of Milan supports international mobility by providing its students with the opportunity to spend study and internship periods abroad. It is a unique chance to enrich your educational path in a new exciting environment.

The agreements entered into by the University with over 300 universities from 30 different countries under the European Erasmus+ programme allow regularly enrolled students to carry out part of their studies at one of the partner universities or to undertake internships at companies, training and research centres and other organizations.

Similar international mobility opportunities are provided outside Europe, through agreements with a number of prestigious institutions.

### **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**

How to participate in Erasmus+ mobility programmes

The students of the University of Milan can participate in mobility programmes, which last 3 to 12 months, through a public selection procedure.

Ad hoc commissions will evaluate:

- the candidate's proposed study programme abroad
- his/her foreign language proficiency
- the reasons behind his/her application

Call for applications and informative meetings

The public selection generally begins around February each year with the publication of a call for applications specifying the destinations, with the respective programme duration, requirements and online application deadline.

Every year, before the deadline for the call, the University organizes informative meetings to illustrate opportunities and rules for participation to students.

#### **Erasmus+ scholarship**

The European Union grants the winners of the Erasmus+ programme selection a scholarship to contribute to their mobility costs, which is supplemented by the University funding for disadvantaged students.

#### **Language courses**

Students who pass the selections for mobility programmes can benefit from intensive foreign language courses offered each year by the University.

Learn more at <https://www.unimi.it/en/international/study-abroad/studying-abroad-erasmus>.

For assistance, please contact:  
 International Mobility Office  
 Via Santa Sofia 9 (second floor)  
 Tel. 02 503 13501-12589-13495-13502  
 E-mail: mobility.out@unimi.it  
 Desk opening hours: Monday to Friday 9 am - 12 noon

<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	ND
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
<b>2nd COURSE YEAR Core/compulsory courses/activities common</b>		
<b>Learning activity</b>	<b>Ects</b>	<b>Sector</b>
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
<b>3rd COURSE YEAR (available as of academic year 2021/22) Core/compulsory courses/activities common</b>		
<b>Learning activity</b>	<b>Ects</b>	<b>Sector</b>
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
<b>Further elective courses</b>		

## **COURSE PROGRESSION REQUIREMENTS**

*The course contains the following obligatory or advised prerequisites*

<b>Learning activity</b>	<b>Prescribed foundation courses</b>	<b>O/S</b>
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 and fermentations chemistry	Core/compulsory
Enology 1	Physics	Core/compulsory
Agricultural chemistry	Organic chemistry	Core/compulsory
Enological and fermentations chemistry	Organic chemistry	Core/compulsory
Microbiology	Plant biology	Core/compulsory
Organic chemistry	General and inorganic chemistry	Core/compulsory
Enological microbiology	Microbiology	Core/compulsory
Biology and genetics of grapevines	Agricultural chemistry	Core/compulsory
	Plant biology	Core/compulsory