



UNIVERSITA' DEGLI STUDI DI MILANO
PROGRAMME DESCRIPTION - ACADEMIC YEAR 2021/22
BACHELOR
Viticulture and Enology (Classe L-25)
Enrolled from 2019/20 academic year

HEADING

Degree classification - Denomination and code:	L-25 Agriculture and forestry industry
Degree title:	Dottore
Length of course:	3 years
Total number of credits required to complete programme:	180
Years of course currently available:	1st , 2nd , 3rd
Access procedures:	Cap on student, student selection based on entrance test
Course code:	G25

PERSONS/ROLES

Head of Study Programme

Prof. Antonio Giovanni Tirelli

Tutors - Faculty

Tutor per l'orientamento:
Prof. Roberto Beghi

Tutor per la mobilità internazionale e l'Erasmus:
Prof.ssa Daniela Fracassetti

Tutor per ammissioni lauree magistrali:
Prof.ssa Daniela Fracassetti
Prof. Domenico Pessina
Prof. Ivo Ercole Rigamonti
Prof. Antonio Giovanni Tirelli

Tutor per stage e tirocini:
Prof. Lucio Brancadoro
Prof. Osvaldo Failla
Prof. Roberto Carmine Foschino
Prof. Antonio Giovanni Tirelli
Prof. Leonardo Valenti

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://viticolturaenologia.cdl.unimi.it/>

Phone 0250316673 Email: antonio.tirelli@unimi.it

via Celoria 2 - Milano Città Studi Phone 0250316511-0250316512 Lunedì, mercoledì e venerdì dalle 10.30 alle 12.30; martedì e giovedì dalle 14 alle 16. Email: didattica.agraria@unimi.it

via Celoria 18 - Milano Città Studi Phone 0250325032 <https://www.unimi.it/it/node/360> <https://www.unimi.it/it/node/359>

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

In order to obtain their degree, students must be proficient in English at a B1 level under the Common European Framework of Reference for Languages (CEFR). This proficiency level may be certified as follows:

- By a language certification, earned within three years prior to the date of submission, at a B1 level or higher. For the list of language certifications recognised by the University, please review: <https://www.unimi.it/en/study/language-proficiency/placement-tests-entry-tests-and-english-courses>). The certification must be uploaded during the enrolment procedure, or subsequently to the portal <http://studente.unimi.it/uploadCertificazioniLingue>;
- By a Placement Test, which is delivered by the University Language Centre (SLAM) during year I only, from October to December. Students who fail the test will be required to take a SLAM course.

The Placement Test is mandatory for all students who do not hold a valid certification.

Those who do not sit the Placement Test by December, or who fail to pass the end-of-course test within six attempts, must obtain an outside paid certification by graduation.

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 the 27 EU member countries and other Extra-EU 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

30 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. The degree course offers integrated study programmes that award joint/multiple degrees (<https://www.unimi.it/en/international/study-abroad/double-degree>).

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, through a public selection procedure. Ad hoc commissions will evaluate:

- Academic career
- 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 (from 2/3 to 12 months), 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

Contacts: InformaStudenti mobility.out@unimi.it

Student Desk booking through InformaStudenti

<i>1st COURSE YEAR Core/compulsory courses/activities common</i>		
Learning activity	Ects	Sector
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
<i>2nd COURSE YEAR Core/compulsory courses/activities common</i>		
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 Core/compulsory courses/activities common

Learning activity	Ects	Sector
Enological microbiology	6	AGR/16
Enology 2	11	AGR/15
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	53	

Further elective courses

Brewing and spirits technology	4	AGR/15
Cereals for malts and other semi-finished products preparation	4	AGR/15
Cultivation of plants for beer, liqueurs and spirits production	4	AGR/04

End of course requirements

Final exam	3	NA
Total compulsory credits	3	

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 2	Enology 1	Core/compulsory
Enology 1	Enological and fermentations chemistry	Core/compulsory
	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