

Exam Questions
for Master's Educational Program in Georgian Viticulture-Winemaking

1. General composition of vines and grapes, general overview of nutrition systems of a plant from air and soil;
2. Aboriginal species of Georgian grapevines and products produced from them;
3. Viticulture regions and specific zones of Georgia;
4. Leading species of Georgian vines;
5. Fungal diseases of grape-vine;
6. Wine production technologies;
7. Wine classification;
8. Qvevri and its purpose, tradition and technology of making wine in Qvevri;
9. Wine characterization and evaluation, wine sensory;
10. General technology of the production of brandy and spirits of grape origin.

Literature:

1. V. Kantaria, M. Ramishvili. Viticulture. Publishing house "Education". Tbilisi, 1983;
2. M. Ramishvili. Ampelography. Publishing house "Education". Tbilisi, 1986;
3. G. Aleksidze. Protection of Vines from Pests. Publishing house "Lega". Tbilisi, 2009;
4. Appellations of origins registered by Sakpatenti;
5. Georgian Legislation on Vine and Wine, 1998;
6. Colette Navarre and Francois Langlade L'oenologie. (translated by G. Samanishvili). Diogene Press, Tbilisi, 2004. P. 367;
7. Teimuraz Ghlonti, Zurab Ghlonti. Distinctiveness of Qvevri Wine, Tbilisi, 2013, p. 59;
8. G. Barisahsvili, Wine Making in Qvevri. Tbilisi, Association "Elkana", 2010, p. 38;
9. Inga Funke, **DLG TestService GmbH**, Textbook for Wine Tasting, 2016;
10. Emile Peynaud, Viticulture, 2014.

Assessment Criteria:

The exam consists of 40 close-ended questions - a student gets 1 point for each correct answer, 0 points for each incorrect answer.

In total, a student can get maximum - 40 points

Minimum passing score is 21.