



COURSE REGISTRATION FORM

Teacher	Zorica Ranković-Vasić
University	University of Belgrade, Faculty of Agriculture
Course	The concept of <i>terroir</i> and the impact on the quality of grapes and wine
Target	Agricultural Extension Service
Type	classic
Duration	1 day - 8 hours

Description	<p>It is well known that not only the different varieties of vines can give wines that vary in flavor but the same variety can give different wines depending on the locality where it is grown. The differences between the vine growing regions are in the soil and microclimate conditions which result in the production of grapes with different characteristics. Those differences are reflected in the wines which take on the character of the area in which the variety of grapes vine was grown and produced. The existence of qualitative differences between different <i>terroir</i>, but also the existence of a mechanical link between a <i>terroir</i> and produced grape and wine is the basis of this course.</p> <p>Counselors „PSSS“, as users of the course will be introduced to the basic elements of <i>terroir</i> and the impact on the quality of grape and wine. The purpose of this course is to acquire knowledge of the existence of qualitative differences between the various <i>terroir</i> and the existence of a mechanical link between a <i>terroir</i> and produced grape and wines. Advisers will this knowledge transfer to winegrowers, to assist them in obtaining quality grape intended for the production of optimal wines quality.</p>
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Contents	<ol style="list-style-type: none">1. Introduction to the work plan on course2. Introduction to the concept of <i>terroir</i> in viticulture<ol style="list-style-type: none">2.1. Interpretation of the term <i>terroir</i>2.2. Examples of different <i>terroir</i> environments in the world and Serbia3. Impact of the ecological potential of the localities to the cultivation of grapevine and quality wine grapes<ol style="list-style-type: none">3.1. The influence of climatic and meteorological factors3.2. The effect of soil factors4. <i>Terroir</i> "zoning" in viticulture<ol style="list-style-type: none">4.1. Using GPS and GIS technology5. Effects of the <i>terroir</i> and the impact on the cultivar phenology<ol style="list-style-type: none">5.1. Identification BBCH scale6. The choice of the localities for vineyards<ol style="list-style-type: none">6.1. Macro relief as a factor of grape growing6.2. Improving fertility, physical and chemical properties of soil
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7. Cultivar as a factor *terroir*
 - 7.1. Selection of a high quality planting materials
8. Modern systems of cultivation and management
 - 8.1. Establishing the optimal relationship between the yield and quality of grapes
 - 8.2. Improving the microclimate conditions gauntlet
9. „Phenolic maturity“ of grapes
 - 9.1. Mechanical and chemical composition of grapes for obtaining quality wines
 - 9.2. The dynamics of phenolic composition of grapes during the maturation
10. Management of *terroir*
 - 10.1. Qualitative differences between different *terroir*
 - 10.2. Different styles of wines from different *terroir*

Objectives

The overall objective of the course is further training of advisors from „PSSS“ the field of contemporary production of grapes intended for obtaining wines of optimal quality.

As specific goals of the course are expected to:

1. Participants will gain knowledge about: the basic elements of *terroir* and their impact on the quality of grapes and wine.
2. Participants will learn to effectively use the spectrophotometer (a device for determining phenolic composition of the grapes).

Activities

1. Topic (9.00-9.15am) - The teacher of the course introduces participants to the whole plan and schedule of work in the course.
2. Topic (9.15-10.00am) - A teacher with the help of a *PowerPoint* presentation of the course introduces participants to the interpretations and basic elements of a *terroir*. Shows them different examples of *terroir* environments in the world and Serbia.
3. Topic (10.00-10.45am) - A teacher with the help of a *PowerPoint* presentation introduces participants to the basic elements of the ecological potential of a localities (climatic and soil factors). Discussion of the various *terroir* zones in Serbia. Each participant talking about climatic and soil characteristics of the wine-growing region they come from.
Pause (10.45-11.00am)
4. Topic (11.00-11.45am) - A teacher with help of a *PowerPoint* presentation introduces participants to the importance of the use of GPS and GIS technology. Participants express their opinions.
5. Topic (11.45-12.30am) - With the help of a *PowerPoint* presentation the teacher introduces to the importance of applying BBCH scale of phenological phases of development of the grapevine. The course participants present their observations on the producer vineyards.



6. Topic (12.30-13.15pm) - With the help of a *PowerPoint* presentation the teacher introduces participants to the basic principles of choice locations for vineyards. The teacher divides participants into groups (3-5 members depending on the total number of listeners of the course). Each participant in the group have results of chemical analyzes of the soil in the region from which it comes. The teacher gives instructions for work. Members of each group work different tasks to improve the fertility of chemical and physical properties of the soil in certain localities and presenting their results.

Lunch (13.15-14.15pm)

7. Topic (14.15-15.00pm) - The teacher of the course introduces participants to the importance of the choice cultivar in *terroir*. Already established groups receive material to work (vine grafts, scissors, questionnaires ...) in order to determine the quality of planting material. The teacher gives instructions. The course participants share their knowledge and experience on the planting materials from their vineyards and compares them with the material obtained in class. Joint discussions.

8. Topic (15.00-15.45pm) - The course participants share their knowledge of grape growing systems and agrotechnical and viticultural measures which producers apply in their vineyards. With the help of a *PowerPoint* presentation the teacher of the course introduces participants to new methods and measures in this field. Together discussions.

Pause (15.45-16.00pm)

9. Topic (16.00-16.45pm) - With Using *PowerPoint* presentations the teacher of the course introduces participants to the importance of determining the quality of the grapes. The participants discuss with the teacher on how they do that on the ground. All together they go to the lab. Each group receives material from teachers to work in order to determine the quality of the obtained samples of grapes. Given that participants in their work are already using appliances for determining the ripeness of the grapes, the teacher shows the basic principles of work, just a spectrophotometer, because did not use this appliance. Each group works on the device using their samples of grapes. The teacher monitors the work of the group and directs them in their work. The groups present the results.

10. Topic (16.45-17.15pm) - The teacher introduce about qualitative categories of a wine in *terroir* environment.

(17.15-18.15pm) - Tasting of wines from different *terroir*. Together discussion and conclusions.

Evaluation (18,15-18,30pm) - The course participants answer on the questions from the survey and express their opinions and impressions about the overall course.

Materials

Computers, *PowerPoint* presentations, whiteboard, markers, sponge, paper, pens,

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a lists with the results of chemical analyzes of different types of soil, planting materials, scissors, questionnaires, grape, spectrophotometer, materials and equipment for wine tasting.
