

Quadro degli insegnamenti e delle altre attività formative programmate per l'intero percorso di studi della coorte di riferimento

Curriculum unico

Tipologie attività formative		Ambiti disciplinari		Attività formative								
Denominazione	Tip.	N.	Denominazione	Insegnamento	Modulo	SSD afferenza insegnamento	CFU					
caratterizzanti	b	1	Discipline della produzione	Approfondimenti di chimica enologica	Processi chimici nella filiera enologica	AGR/15	5					
					Caratteristiche e funzionalità dei costituenti macromolecolari del vino	AGR/15	5					
				Fisiologia della Vite I	Approfondimenti di ecofisiologia della vite	AGR/03	5					
		Totale ambito							15			
		2	Discipline del miglioramento genetico	Fisiologia della Vite I	Analisi Genomica			AGR/07	5			
										Totale ambito		
		3	Discipline della difesa	Gestione delle Avversità della Vite a Livello Territoriale	Controllo dei Patogeni	Controllo dei Fitofagi		AGR/12	5			
										AGR/11	5	
												Totale ambito
		4	Discipline economico gestionali	Economia e Politica Vitivinicola	Tipologia di Impresa nel Sistema Vitivinicolo	Politica Economica del Settore Vitivinicolo		AGR/01	5			
										Filiere, mercati e strategie delle imprese vitivinicole		AGR/01
					Totale ambito							
					Totale attività caratterizzanti							47
		affini e integrative	c	1		Statistica Metodologica e Piani Sperimentali		SECS-S/02	5			
						Approfondimenti sulla gestione dei processi enologici	Aspetti impiantistici	AGR/09	4			
							Gestione delle fermentazioni microbiche	AGR/16	4			
						<i>2 insegnamenti a scelta per 20 CFU tra:</i>						
Advanced grapevine physiology, breeding and climate change	Improving vineyard resilience under climate change					AGR/03	2					
	Environmental factors and secondary metabolism					AGR/03	3					
	Winery management and climate change					AGR/01	2					
	Advanced grapevine breeding					AGR/03	3					
Sustainable and precision viticulture	Sustainable grapevine nutrition					AGR/13	3					
	Conventional and Organic techniques to cope with climate change					AGR/03	4					
	Advances in precision vineyard mechanisation					AGR/09	3					
Advanced biomolecular and chemical techniques applied to enological products	Application of rapid molecular methods and biosensors for the identification of microorganisms in viticulture and enology					AGR/16	5					
	Advanced chromatographic techniques in grape and wine analysis					CHIM/10	5					
Separation, stabilization and packaging techniques in enology	Physical separation processes and wine conditioning and packaging technologies					AGR/15	6					
	Stabilization techniques for a low impact enology					AGR/15	4					
Wine marketing and communication	Advanced tools for marketing and communication					AGR/01	5					
	New wine marketing tools					AGR/01	5					
Wine business management tools	Financial statement analysis and planning					SECS-P/07	5					
	Investment analysis and appraisal in the wine business					AGR/01	5					
Sustainable Wine Management	Approaches to Sustainability in the Wine Industry					AGR/01	5					
	Sustainable Wine Market Analysis and Perspectives					AGR/01	5					
Wine identity and typicality	Wine identity and typicality					AGR/15	4					
	Analytical methods and data treatments strategies for products authentication					CHIM/10	3					
	Microbial terroir					AGR/16	3					
Analysis of viticultural terroirs	Elements of terroirs					AGR/03	4					
	Viticulture soils and rootstocks in grapevine cultivation					AGR/13	3					
	Varietal and genetic identity of grapevine					AGR/07	3					
Advancements in precision grape and wine production	Precision management of grape ripening and post-ripening					AGR/03	4					
	New breeding technologies for next generation grapevine					AGR/07	3					
	Precision enology					AGR/15	3					
Environmental sustainability	Integrated Pest Management and phytosanitary certification	AGR/12	3									
	Sustainable Management of winery waste and wastewater	AGR/09	2									
	Sustainable management of soil and water in viticulture	AGR/08	3									

				Advanced approaches in sustainable vine nutrition	AGR/13	2
			Vineyard management and wine production in mountain areas	Vineyard management in mountain areas	AGR/03	3
				Smart technologies in the viticulture supply chain	AGR/09	5
				Wine production processes and plants	AGR/15	3
			Protection and valorization of viticultural systems in mountain areas	Plant pathogens and disease management strategies in vineyards in mountain areas	AGR/12	3
				Management and use of pesticides and biopesticides in viticulture	AGR/13	3
				Conventional and innovative strategies for grapevine genetic improvement	AGR/07	3
			Characterization of mountain wines	Sensory analysis approaches for mountain wines	AGR/15	3
				Fermentation processes for the production of mountain wines	AGR/16	2
			Management of soil fertility in mountain vineyards	Chemistry of fertilizers and mineral nutrition of grapevine	AGR/13	3
				Soil and water management in grapevine production	AGR/03	2
			Sparkling wine production and marketing	Viticulture for sparkling wines in the frame of the climate change	AGR/03	2
				Sparkling wine science, technology and quality	AGR/15	3
				Sparkling wine economy	AGR/01	2
				Sparkling wine plant engineering	AGR/09	3
Totale affini e integrative						33
a scelta studente	d					10
Totale a scelta studente						10
prova finale e lingua straniera	e	1	Prova finale			27
Totale prova finale e lingua straniera						27
ulteriori attività formative (art.10, comma 5, lettera d)	f	1	Ulteriori conoscenze linguistiche			3
Totale altre attività formative						3
TOTALE GENERALE						120