



**UNIVERSITA' DEGLI STUDI DI UDINE**  
**UNIVERSITY OF UDINE**

**ORARIO LM VITICOLTURA, ENOLOGIA E MERCATI VITIVINICOLI - A.A. 2017/2018**

**SCHEDULE OF MASTER IN VITICULTURE, ENOLOGY AND WINE MARKETING 2017/2018**

**2 anno - semestre unico (23/10/2017 - 23/02/2018) - Udine (UD) - AULA 18 - POLO RIZZI**

**2nd year - first semester (23/10/2017 - 23/02/2018) - Udine - ROOM 18 - RIZZI CAMPUS**

<b>MATERIA/COURSE</b>	<b>CFU/CREDITS</b>	<b>DOCENTE</b>
Environmental factors and secondary metabolism	4	Vizzotto
Fertilizers and grapevine nutrition	3	Contin
Advanced analytical techniques in wine analysis	5	Lucci
Molecular physiopathology	3	Firrao
Soil management and irrigation	3	Delle Vedove
Vineyard mechanization and quality	4	Pergher
Biomolecular techniques for the identification of microorganisms	5	Manzano
Stabilization techniques in enology	4	Celotti
Applied physiology: case studies	3	Peterlunger
Physical processes for juice and wine conditioning and packaging technologies	6	Comuzzo

(\*) = lunedì 23/10 le lezioni di Environmental factors and secondary metabolism (Prof.ssa Vizzotto) si terranno in orario 9,30-11,30 mentre le lezioni di Molecular physiopathology (Prof. Firrao) si terranno in orario 11,30-13,30

ORE	LUNEDI' 23/10	MARTEDI' 24/10	MERCOLEDI' 25/10	GIOVEDI' 26/10	VENERDI' 27/10
08.30 - 09.30			Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		Soil management and irrigation - Prof. <b>Delle Vedove</b>
09.30 - 10.30	Molecular physiopathology- <b>Prof. Firrao (*)</b>		Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Soil management and irrigation - Prof. <b>Delle Vedove</b>
10.30 - 11.30	Molecular physiopathology- <b>Prof. Firrao (*)</b>		Molecular physiopathology - <b>Prof. Firrao</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
11.30 - 12.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto (*)</b>		Molecular physiopathology - <b>Prof. Firrao</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
12.30 - 13.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto (*)</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>			
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
16.30 - 17.30					
17.30 - 18.30					

ORE	LUNEDI' 30/10	MARTEDI' 31/10	MERCOLEDI' 01/11	GIOVEDI' 02/11	VENERDI' 03/11
08.30 - 09.30					Soil management and irrigation - <b>Prof. Delle Vedove</b>
09.30 - 10.30					Soil management and irrigation - <b>Prof. Delle Vedove</b>
10.30 - 11.30				Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
11.30 - 12.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>		Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
12.30 - 13.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>			
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>			
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>			
16.30 - 17.30					
17.30 - 18.30					

ORE	LUNEDI' 06/11	MARTEDI' 07/11	MERCOLEDI' 08/11	GIOVEDI' 09/11	VENERDI' 10/11
08.30 - 09.30			Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		Soil management and irrigation - <b>Prof. Delle Vedove</b>
09.30 - 10.30	Molecular physiopathology - <b>Prof. Firrao</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		Soil management and irrigation - <b>Prof. Delle Vedove</b>
10.30 - 11.30	Molecular physiopathology - <b>Prof. Firrao</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
11.30 - 12.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
12.30 - 13.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>			
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
16.30 -17.30					
17.30 - 18.30					

ORE	LUNEDI' 13/11	MARTEDI' 14/11	MERCOLEDI' 15/11	GIOVEDI' 16/11	VENERDI' 17/11
08.30 - 09.30			Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		Soil management and irrigation - <b>Prof. Delle Vedove</b>
09.30 - 10.30	Molecular physiopathology - <b>Prof. Firrao</b>		Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>
10.30 - 11.30	Molecular physiopathology - <b>Prof. Firrao</b>		Applied physiology: case studies - <b>Prof. Peterlunger</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
11.30 - 12.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>		Applied physiology: case studies - <b>Prof. Peterlunger</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
12.30 - 13.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>			
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
16.30 -17.30					
17.30 - 18.30					

ORE	LUNEDI' 20/11	MARTEDI' 21/11	MERCOLEDI' 22/11	GIOVEDI' 23/11	VENERDI' 24/11
08.30 - 09.30	Molecular physiopathology - <b>Prof. Firrao</b> (lab. microbiologia)		Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		Soil management and irrigation - <b>Prof. Delle Vedove</b>
09.30 - 10.30	Molecular physiopathology - <b>Prof. Firrao</b> (lab. microbiologia)	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>
10.30 - 11.30	Molecular physiopathology - <b>Prof. Firrao</b> (lab. microbiologia)	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
11.30 - 12.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
12.30 - 13.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>		Vineyard mechanization and quality - <b>Prof. Pergher</b>	
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b> (lab. microbiologia)	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b> (lab. microbiologia)	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
16.30 - 17.30		Molecular physiopathology - <b>Prof. Firrao</b> (lab. microbiologia)			
17.30 - 18.30					

ORE	LUNEDI' 27/11	MARTEDI' 28/11	MERCOLEDI' 29/11	GIOVEDI' 30/11	VENERDI' 01/12
08.30 - 09.30	Molecular physiopathology - <b>Prof. Firrao</b> (lab. info. Parte grande)		Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		Soil management and irrigation - <b>Prof. Delle Vedove</b>
09.30 - 10.30	Molecular physiopathology - <b>Prof. Firrao</b> (lab. info. Parte grande)		Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>
10.30 - 11.30	Molecular physiopathology - <b>Prof. Firrao</b> (lab. info. Parte grande)		Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
11.30 - 12.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>			Vineyard mechanization and quality - <b>Prof. Pergher</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>
12.30 - 13.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>		Vineyard mechanization and quality - <b>Prof. Pergher</b>	
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b> (lab. info. Parte grande)	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Molecular physiopathology - <b>Prof. Firrao</b> (lab. info. Parte grande)	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
16.30 - 17.30		Molecular physiopathology - <b>Prof. Firrao</b> (lab. info. Parte grande)			
17.30 - 18.30					

ORE	LUNEDI' 04/12	MARTEDI' 05/12	MERCOLEDI' 06/12	GIOVEDI' 07/12	VENERDI' 08/12
08.30 - 09.30			Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		
09.30 - 10.30	Molecular physiopathology - <b>Prof. Firrao</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
10.30 - 11.30	Molecular physiopathology - <b>Prof. Firrao</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
11.30 - 12.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
12.30 - 13.30	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Environmental factors and secondary metabolism - <b>Prof.ssa Vizzotto</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
16.30 - 17.30					
17.30 - 18.30					



ORE	LUNEDI' 11/12	MARTEDI' 12/12	MERCOLEDI' 13/12	GIOVEDI' 14/12	VENERDI' 15/12
08.30 - 09.30			Fertilizers and grapevine nutrition - <b>Prof. Contin</b>		Soil management and irrigation - <b>Prof. Delle Vedove</b>
09.30 - 10.30		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>
10.30 - 11.30		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
11.30 - 12.30		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
12.30 - 13.30			Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
13.30 - 14.30					
14.30 - 15.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
15.30 - 16.30	Fertilizers and grapevine nutrition - <b>Prof. Contin</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Soil management and irrigation - <b>Prof. Delle Vedove</b>		
16.30 - 17.30					
17.30 - 18.30					

ORE	LUNEDI' 18/12	MARTEDI' 19/12	MERCOLEDI' 20/12	GIOVEDI' 21/12	VENERDI' 22/12
08.30 - 09.30					
09.30 - 10.30		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
10.30 - 11.30	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
11.30 - 12.30	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>		
12.30 - 13.30					
13.30 - 14.30					
14.30 - 15.30		Soil management and irrigation - <b>Prof. Delle Vedove</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
15.30 - 16.30		Soil management and irrigation - <b>Prof. Delle Vedove</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
16.30 - 17.30			Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
17.30 - 18.30			Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		

ORE	LUNEDI' 08/01	MARTEDI' 09/01	MERCOLEDI' 10/01	GIOVEDI' 11/01	VENERDI' 12/01
08.30 - 09.30					
09.30 - 10.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
10.30 - 11.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
11.30 - 12.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
12.30 - 13.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
13.30 - 14.30					
14.30 - 15.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
15.30 - 16.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
16.30 - 17.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
17.30 - 18.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		

ORE	LUNEDI' 15/01	MARTEDI' 16/01	MERCOLEDI' 17/01	GIOVEDI' 18/01	VENERDI' 19/01
08.30 - 09.30					
09.30 - 10.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
10.30 - 11.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
11.30 - 12.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	
12.30 - 13.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	
13.30 - 14.30					
14.30 - 15.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
15.30 - 16.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
16.30 - 17.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		
17.30 - 18.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		

ORE	LUNEDI' 22/01	MARTEDI' 23/01	MERCOLEDI' 24/01	GIOVEDI' 25/01	VENERDI' 26/01
08.30 - 09.30					Vineyard mechanization and quality - <b>Prof. Pergher</b>
09.30 - 10.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Vineyard mechanization and quality - <b>Prof. Pergher</b>
10.30 - 11.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>
11.30 - 12.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>
12.30 - 13.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
13.30 - 14.30		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
14.30 - 15.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
15.30 - 16.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
16.30 - 17.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
17.30 - 18.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	

ORE	LUNEDI' 29/01	MARTEDI' 30/01	MERCOLEDI' 31/01	GIOVEDI' 01/02	VENERDI' 02/02
08.30 - 09.30					
09.30 - 10.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
10.30 - 11.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
11.30 - 12.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
12.30 - 13.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
13.30 - 14.30		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>		Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
14.30 - 15.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
15.30 - 16.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	
16.30 - 17.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
17.30 - 18.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	

ORE	LUNEDI' 05/02	MARTEDI' 06/02	MERCOLEDI' 07/02	GIOVEDI' 08/02	VENERDI' 09/02
08.30 - 09.30		Applied physiology: case studies - <b>Prof. Peterlunger</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
09.30 - 10.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
10.30 - 11.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
11.30 - 12.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Biomolecular techniques for the identification of microorganisms - <b>Prof.ssa Manzano</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
12.30 - 13.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
13.30 - 14.30					
14.30 - 15.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>
15.30 - 16.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>
16.30 - 17.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		
17.30 - 18.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		

ORE	LUNEDI' 12/02	MARTEDI' 13/02	MERCOLEDI' 14/02	GIOVEDI' 15/02	VENERDI' 16/02
08.30 - 09.30				Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
09.30 - 10.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
10.30 - 11.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
11.30 - 12.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
12.30 - 13.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
13.30 - 14.30					
14.30 - 15.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
15.30 - 16.30	Stabilization techniques in enology - <b>Prof. Celotti</b>	Applied physiology: case studies - <b>Prof. Peterlunger</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
16.30 - 17.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
17.30 - 18.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		



ORE	LUNEDI' 19/02	MARTEDI' 20/02	MERCOLEDI' 21/02	GIOVEDI' 22/02	VENERDI' 23/02
08.30 - 09.30				Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
09.30 - 10.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
10.30 - 11.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
11.30 - 12.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>	Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Stabilization techniques in enology - <b>Prof. Celotti</b>
12.30 - 13.30	Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		Physical processes for juice and wine conditioning and packaging technologies - <b>Prof. Comuzzo</b>		
13.30 - 14.30					
14.30 - 15.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
15.30 - 16.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
16.30 - 17.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>	Vineyard mechanization and quality - <b>Prof. Pergher</b>	
17.30 - 18.30	Stabilization techniques in enology - <b>Prof. Celotti</b>		Advanced analytical techniques in wine analysis - <b>Prof. Lucci</b>		