



# UNIVERSITÀ DEGLI STUDI DI PALERMO

<b>DEPARTMENT</b>	Scienze Agrarie, Alimentari e Forestali
<b>ACADEMIC YEAR</b>	2017/2018
<b>BACHELOR'S DEGREE (BSC)</b>	VITICULTURE AND OENOLOGY
<b>SUBJECT</b>	TABLE WINE GROWING
<b>TYPE OF EDUCATIONAL ACTIVITY</b>	D
<b>AMBIT</b>	10517-A scelta dello studente
<b>CODE</b>	17161
<b>SCIENTIFIC SECTOR(S)</b>	AGR/03
<b>HEAD PROFESSOR(S)</b>	DI LORENZO ROSARIO Professore Ordinario Univ. di PALERMO
<b>OTHER PROFESSOR(S)</b>	
<b>CREDITS</b>	3
<b>INDIVIDUAL STUDY (Hrs)</b>	45
<b>COURSE ACTIVITY (Hrs)</b>	30
<b>PROPAEDEUTICAL SUBJECTS</b>	
<b>MUTUALIZATION</b>	
<b>YEAR</b>	3
<b>TERM (SEMESTER)</b>	2° semester
<b>ATTENDANCE</b>	Not mandatory
<b>EVALUATION</b>	Out of 30
<b>TEACHER OFFICE HOURS</b>	<b>DI LORENZO ROSARIO</b> Monday 10:00 12:00 SAAF ed. 4, Ingr. H Tuesday 15:00 18:00 Sede CdL Viticoltura ed Enologia o piattaforma Teams Wednesday 10:00 12:00 SAAF ed. 4, Ingr. H Friday 10:00 12:00 SAAF ed. 4, Ingr. H

**DOCENTE:** Prof. ROSARIO DI LORENZO

<b>PREREQUISITES</b>	In order to understand the content and the learning objectives of the course the student should have basic knowledge of general arboriculture and viticulture
<b>LEARNING OUTCOMES</b>	<p>Knowledge ofThe course aims to give at the students scientific and technical knowledge necessary to know the specificity 'of the table grape sector. The students will gain the knowledge needed to understand the possible response of the vineyard for table grapes to changes in environmental factors (eco physiological aspects) and cultivation (management aspects). In particular, students will be able to understand the physiological processes that allow the variety 'for table grapes to tolerate / overcome / recover abiotic stress conditions (water stress, heat and bright) and the criteria for deciding if and how to intervene to help / interfere on some fundamental biological processes for the purpose of fruiting.</p> <p>Comprehension of The course conveys the knowledge and skills needed to set up and run the table grape vineyards, according to the different production objectives and the different type of system. It also allows to understand with holistic approach the relationships between climate, biotic, cultural practices productivity 'and quality' of production and is a basic requirement to successfully apply the knowledge gained to the production world.</p> <p>Making judgments Be able to harmonize all production factors (environment, cultivars, crop management) and suggest innovative solutions to facilitate the best outcome of the production.</p> <p>Enable 'communicative The student, once acquired the specific technical vocabulary and being in possession of fundamental knowledge about the processes of vegetative and reproductive biology and agronomic requirements, He can advise managers and target the wine growers in the most' appropriate technical choices in order to the economic success of the crop.</p> <p>Ability to Is expressed in acquiring the ability 'to relate the different factors that go into determining the productive results in the sector of table grapes, adapting the choices to changing socio-economic conditions of the market, the destination of the product taking into account the most recent technical innovations that can contribute to the achievement of production targets.</p>
<b>ASSESSMENT METHODS</b>	<p>The student will have to orally answer at least two / three questions, on all parts of the program, with reference to the topics discussed in the lectures, in exercises, the textbooks and teaching materials provided by the teacher.</p> <p>Final assessment aims to evaluate whether the student has knowledge and understanding of the topics, has acquired interpretative competence and independence of judgment in concrete cases.</p> <p>Sufficiency will be reached (18/30) when the student shows knowledge and understanding of Topics at least in general terms, and has minimal application expertise that can speak of table grapes and partial approach to the resolution of specific cases; It will also have presentation skills and argumentative as to allow the transmission of his knowledge to the examiner. Below this threshold, the examination will be insufficient. The more, however, the examinee with its argumentative and presentation skills can interact with the examiner, and the more his knowledge and application capabilities go into detail on the subject of discipline occurs, the more the assessment is positive (30/30 or 30 Cum Laude). The assessment is carried out of thirty</p>
<b>EDUCATIONAL OBJECTIVES</b>	The course has the general objective to provide the theoretical and practical knowledge necessary for the creation and management of "table grape system vineyard", in relation to the various target. Specific objectives of the course are: the study of genetic, environmental, cultural and related interactions in the production results; the management of summer and winter pruning; the choice of training and pruning systems, to evaluate and manage the source-sink relationships, the balance between vegetation and the ratio yield/quality in the table grape vineyard.
<b>TEACHING METHODS</b>	Lectures, technical visits and training in the field
<b>SUGGESTED BIBLIOGRAPHY</b>	Autori Vari: L'uva da tavola BayerCropScience, 2010; Materiale didattico fornito dal Docente

## SYLLABUS

Hrs	Frontal teaching
17	<p><b>HOURS FRONT LECTURES</b></p> <p>1 Objectives of the discipline and its division and articulation.</p> <p>2 The table grape sector in the world, in Italy and Sicily.</p> <p>2 The production objectives in the sector of table grapes. The specificity of genetic improvement</p> <p>3 wine Ecology: site selection; relations climate-ground and biological factors (variety and rootstock) and agronomic (crop technique) wine production; bio-climatic indices</p> <p>3 wine-growing technique: "vineyard" system in modern table viticulture. Architecture of the vineyards for table grapes, description of the types of farming and types of vine pruning and selection criteria. tree spacing</p> <p>Physiological basis of pruning: Pruning of breeding and production</p> <p>4 Balance production well, the management of source-sink relations (interaction and competition), the optimization of the functionality and efficiency of the "vineyard" system. Description and operational problems of dry and green pruning</p> <p>2 Soil management; alternatives to soil tillage: weeding, mulching, cover crop water Nutrition: techniques, doses and times of irrigation. mineral nutrition: techniques and doses and nutrient dosing periods</p> <p>5 Types of plants for obtaining early and late productions. process and product innovations. Growing in soilless</p>
Hrs	Practice
8	technical visits and training in the field