

**Exam Questions**  
**for Postgraduate 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. Barisashvili, 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:**

- 20 Open-ended questions - 20 points;  
10 closed-ended (multiple choice) questions – 10 points.

Total 30 points

The exam will be considered passed if a student accumulates minimum 16 points in open and closed-ended questions.