



Viticulture Department: 1118 Budapest, Villányi str. 29-43.

Oenology Department: 1118 Budapest, Ménesi str. 45.

## Viticulture and Enology

2024/2025 Spring Semester

Subject	Code	ECTS	Description
Biological and phytotechnical resources of viticulture	SZBOR004N	4	Aim of the course is to analyze the practical and scientific fundamentals of quality enhancement and production development viticulture. Assessment of grape yield quality relies on the complex analysis of numerous subjective and objective factors. Quality is defined in viticulture primarily on cultivar, terroir, vintage and human factors. To achieve proper fruit quality, well designed and physiologically grounded phytotechnical management (pruning and canopy management) has to be carried out.
Viticulture	SZBOR080N	4	Within the course the students learn about the following topics: history of viticulture; systematics of the grape; ampelography-morphology of the grapevine; annual life cycle of the grapevine; basics of the grapevine ecology; international, regional and local grapevine cultivars; terroir studies and cadastral classification.