



SCIENZE VITICOLE ED ENOLOGICHE - curriculum Fondamentale a.a 2023/24

cod.	insegnamento	SSD	CFU	TAF	Sede
	1° semestre				
SAF0039	Chimica delle vinificazioni	AGR/15	9	B	Asti
SAF0040	Biologia e genetica della vite - mod. Biologia della vite	AGR/03	5	B	Asti
SAF0040	Biologia e genetica della vite - mod. Genetica della vite	AGR/07	5	B	Asti
INT0612	Germoplasma e risorse ambientali in viticoltura	AGR/03	6	B	Asti
SAF0041	Innovazioni in enologia - mod. Innovazioni tecnologiche in enologia	AGR/15	6	B	Asti
	2° semestre				
INT0608	Difesa della vite Mod. Approfondimenti di entomologia	AGR/11	5	B	Asti
INT0608	Difesa della vite Mod. Approfondimenti di patologia viticola	AGR/12	5	B	Asti
INT0610	Innovazioni nei sistemi viticoli	AGR/03	6	B	Asti
SAF0041	Innovazioni in enologia - mod. Analisi enologiche avanzate	AGR/15	5	B	Asti
INT0496	Metodi statistici per la ricerca	AGR/02	8	C	Asti
	Tot. 1° anno		60		
	10 cfu a scelta tra:				
INT0613	Enography	AGR/15	5	B	Asti
SAF0172	Fermentation microbiota and territorial characterization	AGR/16	5	B	Asti
SAF0042	Packaging in the wine industry: performance, safety and sustainability	AGR/15	5	B	Milano



SAF0043	Microbial biotechnology in oenology	AGR/16	5	B	Milano
SAF0044	Foods and beverages in the balanced diet	BIO/09	5	B	Milano
INT0614	Tecnologie enologiche per le zone calde e aride degli ambienti mediterranei	AGR/15	5	B	Palermo
INT0734	Tecnologie agroalimentari	AGR/15	5	B	Palermo
SAF0018	Tablegrape processing	AGR/15	5	B	Foggia
SAF0020	Plant protection	AGR/12	5	B	Palermo
INT0618	Biotechnologie microbiche	AGR/16	5	B	Sassari
INT0619	Analisi fisiche e sensoriali degli alimenti	AGR/15	5	B	Sassari
	5 cfu a scelta tra:				
INT0621	Grapevine ecophysiology	BIO/04	5	B	Alba
SAF0045	Vineyard management, environment and ripening	AGR/03	5	B	Alba
SAF0048	Secondary metabolites in grapevine	AGR/03	5	B	Alba
SAF0046	Sustainable viticulture	AGR/03	5	B	Milano
INT0503	Gestione del vigneto in ambiente mediterraneo a clima caldo-arido	AGR/03	5	B	Palermo
SAF0017	Tablegrape protected cultivation	AGR/03	5	B	Foggia
INT0506	Studio degli ambienti viticoli	AGR/03	5	B	Sassari
	5 cfu a scelta tra:				
INT0622	Viticultural pedology	AGR/14	5	C	Asti
INT0623	Mechanics for precision viticulture	AGR/09	5	C	Asti
SAF0047	Advanced machinery and plant engineering in viticulture and enology	AGR/09	5	C	Milano
SAF0325	Sensory and consumer science for the wine industry	AGR/15	5	C	Milano



INT0626	Tecniche di gestione dei suoli in ambiente caldo-arido	AGR/02	5	C	Palermo
SAF0019	Tablegrape innovation	AGR/03	5	C	Palermo
INT0627	Approfondimenti di patologia viticola	AGR/12	5	C	Sassari
	CFU a libera scelta		10	D	
INT0517	Tirocinio		5	F	
INT0518	Prova finale	PROFIN_S	25	E	
	Tot. 2° anno		60		
	Totale		120		

cod.	insegnamenti a scelta	SSD	CFU	TAF	Sede
SAF0331	Basics of Remote Sensing for Agriculture	ICAR/06	5	D	Asti
AGR0388	Storia della vite e del vino nell'alimentazione	M-STO/01	5	D	Asti
SAF0342	Climate change and mitigation strategies in viticulture	AGR/03	5	D	Asti
SAF0343	Diverse wines: Marketing threats and opportunities	AGR/01	5	D	Asti
SAF0344	Production of special wines	AGR/15	5	D	Asti
INT0617	Microbiologia degli starter enologici	AGR/16	5	D	Foggia
SAF0015	Legislazione vitivinicola	AGR/01	5	D	Foggia
INT0507	Acarologia della vite	AGR/11	5	D	Foggia
INT0504	Fisiologia e qualità della produzione viticola in clima caldo arido	AGR/03	5	D	Foggia
SAF0049	Economics of food safety and nutrition	AGR/01	5	D	Foggia



SAF0345	Sustainable management of fungal diseases of grapevine	AGR/12	5	D	Milano
SAF0346	Applied agrometeorology in a changing climate	AGR/03	5	D	Milano
INT0513	Marketing per la valorizzazione dei vini siciliani	AGR/01	5	D	Palermo
SAF0022	Plant growth regulators	AGR/03	5	D	Palermo
SAF0023	Tablegrape soiless cultivation	AGR/03	5	D	Palermo

**SCIENZE VITICOLE ED ENOLOGICHE - curriculum Fondamentale
(orientamento Table grape) a.a 2023/24**

cod.	insegnamento	SSD	CFU	TAF	Sede	
	1° semestre					
SAF0039	Chimica delle vinificazioni	AGR/15	9	B	Asti	compulsory
SAF0040	Biologia e genetica della vite - mod. Biologia della vite	AGR/03	5	B	Asti	compulsory
SAF0040	Biologia e genetica della vite - mod. Genetica della vite	AGR/07	5	B	Asti	compulsory
INT0612	Germoplasma e risorse ambientali in viticoltura	AGR/03	6	B	Asti	compulsory
SAF0041	Innovazioni in enologia - mod. Innovazioni tecnologiche in enologia	AGR/15	6	B	Asti	compulsory
	2° semestre					
INT0608	Difesa della vite Mod. Approfondimenti di entomologia	AGR/11	5	B	Asti	compulsory
INT0608	Difesa della vite Mod. Approfondimenti di patologia viticola	AGR/12	5	B	Asti	compulsory
INT0610	Innovazioni nei sistemi viticoli	AGR/03	6	B	Asti	compulsory



SAF0041	Innovazioni in enologia - mod. Analisi enologiche avanzate	AGR/15	5	B	Asti	compulsory
INT0496	Metodi statistici per la ricerca	AGR/02	8	C	Asti	compulsory
	Tot. 1° anno		60			
	10 cfu a scelta tra:					
INT0613	Enography	AGR/15	5	B	Asti	free choice
SAF0172	Fermentation microbiota and territorial characterization	AGR/16	5	B	Asti	free choice
SAF0042	Packaging in the wine industry: performance, safety and sustainability	AGR/15	5	B	Milano	free choice
SAF0043	Microbial biotechnology in oenology	AGR/16	5	B	Milano	free choice
SAF0044	Foods and beverages in the balanced diet	BIO/09	5	B	Milano	free choice
INT0614	Tecnologie enologiche per le zone calde e aride degli ambienti mediterranei	AGR/15	5	B	Palermo	free choice
INT0734	Tecnologie agroalimentari	AGR/15	5	B	Palermo	free choice
SAF0018	Tablegrape processing	AGR/15	5	B	Foggia	compulsory
SAF0020	Plant protection	AGR/12	5	B	Palermo	compulsory
INT0618	Biotechnologie microbiche	AGR/16	5	B	Sassari	free choice
INT0619	Analisi fisiche e sensoriali degli alimenti	AGR/15	5	B	Sassari	free choice
	5 cfu a scelta tra:					
INT0621	Grapevine ecophysiology	BIO/04	5	B	Alba	free choice
SAF0045	Vineyard management, environment and ripening	AGR/03	5	B	Alba	free choice
SAF0048	Secondary metabolites in grapevine	AGR/03	5	B	Alba	free choice
SAF0046	Sustainable viticulture	AGR/03	5	B	Milano	free choice



INT0503	Gestione del vigneto in ambiente mediterraneo a clima caldo-arido	AGR/03	5	B	Palermo	free choice
SAF0017	Tablegrape protected cultivation	AGR/03	5	B	Foggia	compulsory
INT0506	Studio degli ambienti viticoli	AGR/03	5	B	Sassari	free choice
	5 cfu a scelta tra:					
INT0622	Viticultural pedology	AGR/14	5	C	Asti	free choice
INT0623	Mecchanic for precision viticulture	AGR/09	5	C	Asti	free choice
SAF0047	Advanced machinery and plant engineering in viticulture and enology	AGR/09	5	C	Milano	free choice
SAF0325	Sensory and consumer science for the wine industry	AGR/15	5	C	Milano	free choice
INT0626	Tecniche di gestione dei suoli in ambiente caldo-arido	AGR/02	5	C	Palermo	free choice
SAF0019	Tablegrape innovation	AGR/03	5	C	Palermo	compulsory
INT0627	Approfondimenti di patologia viticola	AGR/12	5	C	Sassari	free choice
	CFU a libera scelta		10	D		
INT0517	Tirocinio		5	F		
INT0518	Prova finale	PROFIN_S	25	E		
	Tot. 2° anno		60			
	Totale		120			

cod.	insegnamenti a scelta	SSD	CFU	TAF	Sede	
SAF0331	Basics of Remote Sensing for Agriculture	ICAR/06	5	D	Asti	free choice
AGR0388	Storia della vite e del vino nell'alimentazione	M-STO/01	5	D	Asti	free choice
SAF0342	Climate change and mitigation strategies in viticulture	AGR/03	5	D	Asti	free choice



SAF0343	Diverse wines: Marketing threats and opportunities	AGR/01	5	D	Asti	free choice
SAF0344	Production of special wines	AGR/15	5	D	Asti	free choice
INT0617	Microbiologia degli starter enologici	AGR/16	5	D	Foggia	free choice
SAF0015	Legislazione vitivinicola	AGR/01	5	D	Foggia	free choice
INT0507	Acarologia della vite	AGR/11	5	D	Foggia	free choice
INT0504	Fisiologia e qualità della produzione viticola in clima caldo arido	AGR/03	5	D	Foggia	free choice
SAF0049	Economics of food safety and nutrition	AGR/01	5	D	Foggia	suggested
SAF0345	Sustainable management of fungal diseases of grapevine	AGR/12	5	D	Milano	free choice
SAF0346	Applied agrometeorology in a changing climate	AGR/03	5	D	Milano	free choice
INT0513	Marketing per la valorizzazione dei vini siciliani	AGR/01	5	D	Palermo	free choice
SAF0022	Plant growth regulators	AGR/03	5	D	Palermo	suggested
SAF0023	Tablegrape soilless cultivation	AGR/03	5	D	Palermo	suggested

**SCIENZE VITICOLE ED ENOLOGICHE - *curriculum* Fondamentale
(orientamento Wine Diversity) a.a 2023/24**

cod.	insegnamento	SSD	CFU	TAF	Sede	
	1° semestre					
SAF0039	Chimica delle vinificazioni	AGR/15	9	B	Asti	compulsory
SAF0040	Biologia e genetica della vite - mod. Biologia della vite	AGR/03	5	B	Asti	compulsory



SAF0040	Biologia e genetica della vite - mod. Genetica della vite	AGR/07	5	B	Asti	compulsory
INT0612	Germoplasma e risorse ambientali in viticoltura	AGR/03	6	B	Asti	compulsory
SAF0041	Innovazioni in enologia - mod. Innovazioni tecnologiche in enologia	AGR/15	6	B	Asti	compulsory
	2° semestre					
INT0608	Difesa della vite Mod. Approfondimenti di entomologia	AGR/11	5	B	Asti	compulsory
INT0608	Difesa della vite Mod. Approfondimenti di patologia viticola	AGR/12	5	B	Asti	compulsory
INT0610	Innovazioni nei sistemi viticoli	AGR/03	6	B	Asti	compulsory
SAF0041	Innovazioni in enologia - mod. Analisi enologiche avanzate	AGR/15	5	B	Asti	compulsory
INT0496	Metodi statistici per la ricerca	AGR/02	8	C	Asti	compulsory
	Tot. 1° anno		60			
	10 cfu a scelta tra:					
INT0613	Enography	AGR/15	5	B	Asti	compulsory
SAF0172	Fermentation microbiota and territorial characterization	AGR/16	5	B	Asti	compulsory
SAF0042	Packaging in the wine industry: performance, safety and sustainability	AGR/15	5	B	Milano	free choice
SAF0043	Microbial biotechnology in oenology	AGR/16	5	B	Milano	suggested
SAF0044	Foods and beverages in the balanced diet	BIO/09	5	B	Milano	free choice
INT0614	Tecnologie enologiche per le zone calde e aride degli ambienti mediterranei	AGR/15	5	B	Palermo	free choice
INT0734	Tecnologie agroalimentari	AGR/15	5	B	Palermo	free choice
SAF0018	Tablegrape processing	AGR/15	5	B	Foggia	free choice



SAF0020	Plant protection	AGR/12	5	B	Palermo	free choice
INT0618	Biotechnologie microbiche	AGR/16	5	B	Sassari	free choice
INT0619	Analisi fisiche e sensoriali degli alimenti	AGR/15	5	B	Sassari	free choice
	<i>5 cfu a scelta tra:</i>					
INT0621	Grapevine ecophysiology	BIO/04	5	B	Alba	free choice
SAF0045	Vineyard management, environment and ripening	AGR/03	5	B	Alba	free choice
SAF0048	Secondary metabolites in grapevine	AGR/03	5	B	Alba	compulsory
SAF0046	Sustainable viticulture	AGR/03	5	B	Milano	free choice
INT0503	Gestione del vigneto in ambiente mediterraneo a clima caldo-arido	AGR/03	5	B	Palermo	free choice
SAF0017	Tablegrape protected cultivation	AGR/03	5	B	Foggia	free choice
INT0506	Studio degli ambienti viticoli	AGR/03	5	B	Sassari	free choice
	<i>5 cfu a scelta tra:</i>					
INT0622	Viticultural pedology	AGR/14	5	C	Asti	free choice
INT0623	Mecchanic for precision viticulture	AGR/09	5	C	Asti	free choice
SAF0047	Advanced machinery and plant engineering in viticulture and enology	AGR/09	5	C	Milano	suggested
SAF0325	Sensory and consumer science for the wine industry	AGR/15	5	C	Milano	compulsory
INT0626	Tecniche di gestione dei suoli in ambiente caldo-arido	AGR/02	5	C	Palermo	free choice
SAF0019	Tablegrape innovation	AGR/03	5	C	Palermo	free choice
INT0627	Approfondimenti di patologia viticola	AGR/12	5	C	Sassari	free choice
	CFU a libera scelta		10	D		
INT0517	Tirocinio		5	F		



INT0518	Prova finale	PROFIN_S	25	E		
	Tot. 2° anno		60			
	Totale		120			

cod.	insegnamenti a scelta	SSD	CFU	TAF	Sede	
SAF0331	Basics of Remote Sensing for Agriculture	ICAR/06	5	D	Asti	free choice
AGR0388	Storia della vite e del vino nell'alimentazione	M-STO/01	5	D	Asti	free choice
SAF0342	Climate change and mitigation strategies in viticulture	AGR/03	5	D	Asti	free choice
SAF0343	Diverse wines: Marketing threats and opportunities	AGR/01	5	D	Asti	free choice
SAF0344	Production of special wines	AGR/15	5	D	Asti	suggested
INT0617	Microbiologia degli starter enologici	AGR/16	5	D	Foggia	free choice
SAF0015	Legislazione vitivinicola	AGR/01	5	D	Foggia	free choice
INT0507	Acarologia della vite	AGR/11	5	D	Foggia	free choice
INT0504	Fisiologia e qualità della produzione viticola in clima caldo arido	AGR/03	5	D	Foggia	free choice
SAF0049	Economics of food safety and nutrition	AGR/01	5	D	Foggia	free choice
SAF0345	Sustainable management of fungal diseases of grapevine	AGR/12	5	D	Milano	free choice
SAF0346	Applied agrometeorology in a changing climate	AGR/03	5	D	Milano	free choice
INT0513	Marketing per la valorizzazione dei vini siciliani	AGR/01	5	D	Palermo	free choice
SAF0022	Plant growth regulators	AGR/03	5	D	Palermo	free choice
SAF0023	Tablegrape soilless cultivation	AGR/03	5	D	Palermo	free choice



SCIENZE VITICOLE ED ENOLOGICHE - curriculum INTERNATIONAL a.a. 2023/24

cod.	insegnamento	SSD	CFU	TAF	Sede
	1° semestre				
SAF0188	Viticulture and vineyard management	AGR/03	8	B	Asti
SAF0190	Grapevine protection - Mod. Entomology	AGR/11	5	B	Asti
SAF0190	Grapevine protection - Mod. Pathology	AGR/12	5	B	Asti
SAF0191	Enology and wine chemistry - Mod. Wine chemistry	AGR/15	5	B	Asti
SAF0191	Enology and wine chemistry - Mod. Enology	AGR/15	7	B	Asti
	2° semestre				
SAF0192	Wine microbiology	AGR/16	8	B	Asti
SAF0193	Wine marketing and European and Comparative Wine Law - mod. Wine marketing	AGR/01	5	C	Asti
SAF0193	Wine marketing and European and Comparative Wine Law - mod. European and Comparative wine law	IUS/03	5	B	Asti
SAF0189	Grapevine physiology	BIO/04	6	B	Asti
SAF0194	Experimental methodology	AGR/02	6	C	Asti
	Tot. 1° anno		60		
	10 cfu a scelta tra:				
INT0613	Enography	AGR/15	5	B	Asti
SAF0172	Fermentation microbiota and territorial characterization	AGR/16	5	B	Asti
SAF0042	Packaging in the wine industry: performance, safety and sustainability	AGR/15	5	B	Milano
SAF0043	Microbial biotechnology in oenology	AGR/16	5	B	Milano



SAF0044	Foods and beverages in the balanced diet	BIO/09	5	B	Milano
SAF0018	Tablegrape processing	AGR/15	5	B	Foggia
SAF0020	Plant protection	AGR/12	5	B	Palermo
	5 cfu a scelta tra:				
INT0621	Grapevine ecophysiology	BIO/04	5	B	Alba
SAF0045	Vineyard management, environment and ripening	AGR/03	5	B	Alba
SAF0048	Secondary metabolites in grapevine	AGR/03	5	B	Alba
SAF0046	Sustainable viticulture	AGR/03	5	B	Milano
SAF0017	Tablegrape protected cultivation	AGR/03	5	B	Foggia
	5 cfu a scelta tra:				
INT0622	Viticultural pedology	AGR/14	5	C	Asti
INT0623	Mechanics for precision viticulture	AGR/09	5	C	Asti
SAF0047	Advanced machinery and plant engineering in viticulture and enology	AGR/09	5	C	Milano
SAF0325	Sensory and consumer science for the wine industry	AGR/15	5	C	Milano
SAF0019	Tablegrape innovation	AGR/03	5	C	Palermo
	CFU a libera scelta		10	D	
SAF0196	Training work		5	F	
SAF0197	Final exam	PROFIN_S	25	E	
	Tot. 2° anno		60		
	Totale		120		

cod.	insegnamenti a scelta	SSD	CFU	TAF	Sede
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SAF0331	Basics of Remote Sensing for Agriculture	ICAR/06	5	D	Asti
SAF0342	Climate change and mitigation strategies in viticulture	AGR/03	5	D	Asti
SAF0343	Diverse wines: Marketing threats and opportunities	AGR/01	5	D	Asti
SAF0344	Production of special wines	AGR/15	5	D	Asti
SAF0049	Economics of food safety and nutrition	AGR/01	5	D	Foggia
SAF0345	Sustainable management of fungal diseases of grapevine	AGR/12	5	D	Milano
SAF0346	Applied agrometeorology in a changing climate	AGR/03	5	D	Milano
SAF0022	Plant growth regulators	AGR/03	5	D	Palermo
SAF0023	Tablegrape soilless cultivation	AGR/03	5	D	Palermo

SCIENZE VITICOLE ED ENOLOGICHE - curriculum INTERNATIONAL
(orientamento Table grape) a.a. 2023/24

cod.	insegnamento	SSD	CFU	TAF	Sede	
	1° semestre					
SAF0188	Viticulture and vineyard management	AGR/03	8	B	Asti	compulsory
SAF0190	Grapevine protection - Mod. Entomology	AGR/11	5	B	Asti	compulsory
SAF0190	Grapevine protection - Mod. Pathology	AGR/12	5	B	Asti	compulsory
SAF0191	Enology and wine chemistry - Mod. Wine chemistry	AGR/15	5	B	Asti	compulsory
SAF0191	Enology and wine chemistry - Mod. Enology	AGR/15	7	B	Asti	compulsory
	2° semestre					
SAF0192	Wine microbiology	AGR/16	8	B	Asti	compulsory



SAF0193	Wine marketing and European and Comparative Wine Law - mod. Wine marketing	AGR/01	5	C	Asti	compulsory
SAF0193	Wine marketing and European and Comparative Wine Law - mod. European and Comparative wine law	IUS/03	5	B	Asti	compulsory
SAF0189	Grapevine physiology	BIO/04	6	B	Asti	compulsory
SAF0194	Experimental methodology	AGR/02	6	C	Asti	compulsory
	Tot. 1° anno		60			
	10 cfu a scelta tra:					
INT0613	Enography	AGR/15	5	B	Asti	free choice
SAF0172	Fermentation microbiota and territorial characterization	AGR/16	5	B	Asti	free choice
SAF0042	Packaging in the wine industry: performance, safety and sustainability	AGR/15	5	B	Milano	free choice
SAF0043	Microbial biotechnology in oenology	AGR/16	5	B	Milano	free choice
SAF0044	Foods and beverages in the balanced diet	BIO/09	5	B	Milano	free choice
SAF0018	Tablegrape processing	AGR/15	5	B	Foggia	compulsory
SAF0020	Plant protection	AGR/12	5	B	Palermo	compulsory
	5 cfu a scelta tra:					
INT0621	Grapevine ecophysiology	BIO/04	5	B	Alba	free choice
SAF0045	Vineyard management, environment and ripening	AGR/03	5	B	Alba	free choice
SAF0048	Secondary metabolites in grapevine	AGR/03	5	B	Alba	free choice
SAF0046	Sustainable viticulture	AGR/03	5	B	Milano	free choice
SAF0017	Tablegrape protected cultivation	AGR/03	5	B	Foggia	compulsory
	5 cfu a scelta tra:					



INT0622	Viticultural pedology	AGR/14	5	C	Asti	free choice
INT0623	Mecchanic for precision viticulture	AGR/09	5	C	Asti	free choice
SAF0047	Advanced machinery and plant engineering in viticulture and enology	AGR/09	5	C	Milano	free choice
SAF0325	Sensory and consumer science for the wine industry	AGR/15	5	C	Milano	free choice
SAF0019	Tablegrape innovation	AGR/03	5	C	Palermo	compulsory
	CFU a libera scelta		10	D		
SAF0196	Training work		5	F		
SAF0197	Final exam	PROFIN_S	25	E		
	Tot. 2° anno		60			
	Totale		120			

cod.	insegnamenti a scelta	SSD	CFU	TAF	Sede	
SAF0331	Basics of Remote Sensing for Agriculture	ICAR/06	5	D	Asti	free choice
SAF0342	Climate change and mitigation strategies in viticulture	AGR/03	5	D	Asti	free choice
SAF0343	Diverse wines: Marketing threats and opportunities	AGR/01	5	D	Asti	free choice
SAF0344	Production of special wines	AGR/15	5	D	Asti	free choice
SAF0049	Economics of food safety and nutrition	AGR/01	5	D	Foggia	suggested
SAF0345	Sustainable management of fungal diseases of grapevine	AGR/12	5	D	Milano	free choice
SAF0346	Applied agrometeorology in a changing climate	AGR/03	5	D	Milano	free choice
SAF0022	Plant growth regulators	AGR/03	5	D	Palermo	suggested
SAF0023	Tablegrape soilless cultivation	AGR/03	5	D	Palermo	suggested



**SCIENZE VITICOLE ED ENOLOGICHE - curriculum INTERNATIONAL
(orientamento Wine Diversity) a.a. 2023/24**

cod.	insegnamento	SSD	CFU	TAF	Sede	
	1° semestre					
SAF0188	Viticulture and vineyard management	AGR/03	8	B	Asti	compulsory
SAF0190	Grapevine protection - Mod. Entomology	AGR/11	5	B	Asti	compulsory
SAF0190	Grapevine protection - Mod. Pathology	AGR/12	5	B	Asti	compulsory
SAF0191	Enology and wine chemistry - Mod. Wine chemistry	AGR/15	5	B	Asti	compulsory
SAF0191	Enology and wine chemistry - Mod. Enology	AGR/15	7	B	Asti	compulsory
	2° semestre					
SAF0192	Wine microbiology	AGR/16	8	B	Asti	compulsory
SAF0193	Wine marketing and European and Comparative Wine Law - mod. Wine marketing	AGR/01	5	C	Asti	compulsory
SAF0193	Wine marketing and European and Comparative Wine Law - mod. European and Comparative wine law	IUS/03	5	B	Asti	compulsory
SAF0189	Grapevine physiology	BIO/04	6	B	Asti	compulsory
SAF0194	Experimental methodology	AGR/02	6	C	Asti	compulsory
	Tot. 1° anno		60			
	10 cfu a scelta tra:					
INT0613	Enography	AGR/15	5	B	Asti	compulsory
SAF0172	Fermentation microbiota and territorial characterization	AGR/16	5	B	Asti	compulsory



SAF0042	Packaging in the wine industry: performance, safety and sustainability	AGR/15	5	B	Milano	free choice
SAF0043	Microbial biotechnology in oenology	AGR/16	5	B	Milano	suggested
SAF0044	Foods and beverages in the balanced diet	BIO/09	5	B	Milano	free choice
SAF0018	Tablegrape processing	AGR/15	5	B	Foggia	free choice
SAF0020	Plant protection	AGR/12	5	B	Palermo	free choice
	5 cfu a scelta tra:					
INT0621	Grapevine ecophysiology	BIO/04	5	B	Alba	free choice
SAF0045	Vineyard management, environment and ripening	AGR/03	5	B	Alba	free choice
SAF0048	Secondary metabolites in grapevine	AGR/03	5	B	Alba	compulsory
SAF0046	Sustainable viticulture	AGR/03	5	B	Milano	free choice
SAF0017	Tablegrape protected cultivation	AGR/03	5	B	Foggia	free choice
	5 cfu a scelta tra:					
INT0622	Viticultural pedology	AGR/14	5	C	Asti	free choice
INT0623	Mechanics for precision viticulture	AGR/09	5	C	Asti	free choice
SAF0047	Advanced machinery and plant engineering in viticulture and enology	AGR/09	5	C	Milano	suggested
SAF0325	Sensory and consumer science for the wine industry	AGR/15	5	C	Milano	compulsory
SAF0019	Tablegrape innovation	AGR/03	5	C	Palermo	free choice
	CFU a libera scelta		10	D		
SAF0196	Training work		5	F		
SAF0197	Final exam	PROFIN_S	25	E		
	Tot. 2° anno		60			



	Totale	120			
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cod.	insegnamenti a scelta	SSD	CFU	TAF	Sede	
SAF0331	Basics of Remote Sensing for Agriculture	ICAR/06	5	D	Asti	free choice
SAF0342	Climate change and mitigation strategies in viticulture	AGR/03	5	D	Asti	free choice
SAF0343	Diverse wines: Marketing threats and opportunities	AGR/01	5	D	Asti	free choice
SAF0344	Production of special wines	AGR/15	5	D	Asti	suggested
SAF0049	Economics of food safety and nutrition	AGR/01	5	D	Foggia	free choice
SAF0345	Sustainable management of fungal diseases of grapevine	AGR/12	5	D	Milano	free choice
SAF0346	Applied agrometeorology in a changing climate	AGR/03	5	D	Milano	free choice
SAF0022	Plant growth regulators	AGR/03	5	D	Palermo	free choice
SAF0023	Tablegrape soiless cultivation	AGR/03	5	D	Palermo	free choice