

Course Unit	Viticulture		Field of study	Animal and Agricultural Productions	
Bachelor in	Agronomic Engineering		School	School of Agriculture	
Academic Year	2022/2023	Year of study	2	Level	1-2
Type	Semestral	Semester	2	ECTS credits	5.5
Code	9086-307-2205-00-22				
Workload (hours)	148,5	Contact hours	T 30	TP -	PL 30
			TC -	S -	E -
			OT 20	O -	

T - Lectures; TP - Lectures and problem-solving; PL - Problem-solving, project or laboratory; TC - Fieldwork; S - Seminar; E - Placement; OT - Tutorial; O - Other

Name(s) of lecturer(s) João Luís Verdial Andrade

Learning outcomes and competences

At the end of the course unit the learner is expected to be able to:

1. Know the vineyard in terms of morphology, physiology and its relation with the environment; the dynamics of a vineyard; the necessary techniques for the conduction of the vine
2. Make the cultural techniques of the vine and identify the most common problems that occur in the culture and focus its solution
3. Plan the several operations that take place in the vine over time
4. Interpret the technical information about the culture
5. Choose the equipment/techniques more suitable for different situations
6. Calculate realization costs of the different cultural operations
7. Plan and manage a vine

Prerequisites

Before the course unit the learner is expected to be able to:

1. Knowledge of soil, soil fertility, and climate
2. Knowledge of plant physiology and vineyard protection
3. Knowledge about tractors and agricultural equipment.

Course contents

Introduction. Grapevine Structure and Function. Grape Species and Varieties Origins and Classification of Grapes. Species Used for Rootstocks and Cultivar. The Physiology of the Vine. Site Selection and Climate. Propagation. Establishing the Vineyard. Pruning, Training Options and Systems. Cultivation, Chemical Weed Control. Other Operations in the Vineyard. Production for Table Grapes and Raisin Grapes.

Course contents (extended version)

1. Introduction
2. Grapevine Structure and Function
3. Grape Species and Varieties Origins and Classification of Grapes
4. Species Used for Rootstocks and Cultivar
5. The Physiology of the Vine
6. Site Selection and Climate
7. Propagation
8. Establishing the Vineyard
9. Pruning, Training Options and Systems
10. Cultivation, Chemical Weed Control
11. Other Operations in the Vineyard
12. Production for Table Grapes and Raisin Grapes

Recommended reading

1. ANDRADE, J. (1997) – Contribuição para a Caracterização e Zonagem da Indicação de Proveniência Regulamentada do Planalto Mirandês. Escola Superior Agrária. Bragança.
2. CHAMPAGNOL, F. 1984. Eléments de Physiologie Végétale et de Viticulture Générale. Édition do autor. Montpellier
3. GALET, P. 1993. Précis de Viticulture. Imprimerie DEHAN. Montpellier
4. HIDALGO, L. 1999. Tratado de Viticultura General. Ediciones Mundi-Prensa
5. MAGALHÃES, Nuno (2009) Tratado de viticultura. Edições Chaves Ferreira, Lisboa

Teaching and learning methods

Presencial classes (Theoretical-Theoretical-practical, field works, study visits and lectures); Field works with the elaboration of the respective technical reports. Lecture and critical discussion of bibliography and technical and scientific papers published.

Assessment methods

1. Alternative 1 - (Regular, Student Worker) (Final, Supplementary, Special)
 - Practical Work - 20% (Oral presentation and discussion)
 - Intermediate Written Test - 80%
2. Final exam - (Regular, Student Worker) (Final, Supplementary, Special)
 - Final Written Exam - 100%

Language of instruction

1. Portuguese
2. Spanish

Electronic validation

João Luís Verdial Andrade	António Castro Ribeiro	Albino António Bento	José Carlos Batista Couto Barbosa
14-12-2022	19-12-2022	20-12-2022	20-12-2022