

Slovak University of Agriculture in Nitra

MANAGEMENT OF GRAPE AND WINE QUALITY

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PREFACE

Dear students of subjects focused on grape quality and wine, and generally on viticulture (grapevine growing) and viniculture (winemaking, enology) this study literature is intended just for you.

This literature is a source of information on how to make a quality, faultless, competitive wine. If you manage the theory, it is assumed that you will apply yourself in the winemaking practice. This means you won't learn from your mistakes. On the contrary, you will avoid mistakes. If a mistake occurs, you can remove it.

Quality is the ability of product to satisfy the specified and expected requirements of the customer. Generally, it means a collection of relevant features and characteristics that are the subject of evaluations aimed at determining whether or not a product or service meets the purpose of its use.

Read the text chronologically and with understanding. It is necessary to understand each single technological operation. Omitting or underestimating any key operation can cause irreparable mistakes, damage, and qualitative and economic loss.

The biotechnology of wine production has been working for more than three thousand years. Even nowadays, the miracle of fermentation by yeast or bacteria tends to be untamed and spontaneous. It is an advantage if we are able to understand, purposefully evoke, control and manage it.

Consumer demands are increasing. Quality is taken for granted. Classical procedures are and will remain the basis of winemaking practice, but it is essential to know and use the latest theoretical knowledge, modern technological equipment and have adequate qualifications. In such a composition, success will definitely come.

Note: we introduce some concepts bilingually, mainly regarding product labeling and legislation, so that the reader can better understand national terms.

We wish you many pleasant moments and success in getting to know the phenomenon of wine.

Authors

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