

# Viticulture & Wine Knowledge

Viticulture & Wine · Answer Key · 15 Questions

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**1. Which grape variety is most commonly associated with the Bordeaux region of France?**

A) Tempranillo

**B) Cabernet Sauvignon**

C) Riesling

D) Sangiovese

**2. What is the primary gas produced during the process of alcoholic fermentation in winemaking?**

A) Oxygen

B) Nitrogen

**C) Carbon dioxide**

D) Hydrogen

**3. Which of these terms refers to the specific environmental factors, such as soil and climate, that affect a wine's character?**

**A) Terroir**

B) Appellation

C) Vinification

D) Brix

**4. Which grape species is most widely used for commercial wine production globally?**

A) *Vitis labrusca*

B) *Vitis rotundifolia*

**C) *Vitis vinifera***

D) *Vitis riparia*

**5. What is the name of the process that converts malic acid into softer lactic acid in wine?**

A) Carbonic maceration

**B) Malolactic fermentation**

C) Cold stabilization

D) Chaptalization

**6. Which country is the largest producer of wine in the world by volume as of recent reports?**

**A) Italy**

B) Australia

C) Argentina

D) Chile

7. What is the primary function of sulfur dioxide in winemaking?

- A) To increase alcohol content
- B) To act as a preservative and antioxidant**
- C) To change the color of the wine
- D) To sweeten the final product

8. Which of these wine types is typically fortified with added grape spirit?

- A) Champagne
- B) Port**
- C) Chardonnay
- D) Pinot Noir

9. What is the 'bunch' or 'cluster' of grapes technically called in viticulture?

- A) Pedicel
- B) Inflorescence**
- C) Rachis
- D) Berry

10. Which noble rot fungus is famous for producing high-quality sweet dessert wines like Sauternes?

- A) Botrytis cinerea**
- B) Penicillium
- C) Aspergillus
- D) Rhizopus

11. What does the term 'Vitis vinifera' refer to?

- A) A specific wine region
- B) A type of oak barrel
- C) The common European grapevine**
- D) The method of cork harvesting

12. Which of the following is a common white wine grape variety?

- A) Syrah
- B) Merlot
- C) Sauvignon Blanc**
- D) Grenache

13. In which part of the vine do most of the tannins and pigments originate?

- A) The leaves
- B) The seeds and skins**
- C) The vine trunk
- D) The roots

**14. What is the term for the shedding of flowers or berries from the grapevine, often caused by bad weather?**

- A) Veraison
- B) Couture
- C) Coulure**
- D) Pruning

**15. What is the chemical substance responsible for the 'corked' smell and taste in wine?**

- A) Ethanol
- B) TCA (2,4,6-trichloroanisole)**
- C) Sulfites
- D) Glycerol