

Viticulture & Wine Knowledge

Viticulture & Wine · Practice Test · 15 Questions

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