

Advanced Viticulture and Enology Knowledge

Viticulture & Wine · Practice Test · 12 Questions

1. Which specific grape variety is the result of a cross between Pinot Noir and Cinsault?

- A) Pinotage
- B) Carmenere
- C) Malbec
- D) Tempranillo

2. What is the primary function of the 'bâtonnage' process during wine maturation?

- A) Clarifying the wine
- B) Increasing tannin structure
- C) Stirring the lees
- D) Adjusting acidity levels

3. In the context of soil science for viticulture, what is 'terroir' primarily defined by in a technical sense?

- A) The price of the land
- B) A combination of environmental factors including soil, climate, and topography
- C) The specific age of the vine rootstock
- D) The brand identity of the winery

4. Which chemical compound is primarily responsible for the 'cork taint' flaw in wine?

- A) Ethyl acetate
- B) 2,4,6-trichloroanisole (TCA)
- C) Acetaldehyde
- D) Acetic acid

5. What is the 'graft union' in a grafted grapevine?

- A) The point where the scion meets the rootstock
- B) The connection between the main vine and the trellis wire
- C) The node where a new cluster emerges
- D) The root system depth

6. Which Italian wine classification requires the longest minimum aging period for a 'Riserva' designation in many DOCG regulations?

- A) Chianti Classico
- B) Barolo
- C) Prosecco
- D) Montepulciano d'Abruzzo

7. What is the technical term for the color change of grapes as they begin to ripen and soften?

- A) Veraison
- B) Budburst
- C) Senescence
- D) Shoot thinning

8. Which of the following is a 'teinturier' grape variety, known for having pigmented pulp and juice?

- A) Chardonnay
- B) Merlot
- C) Alicante Bouschet
- D) Viognier

9. What does the term 'Pied de Cuve' refer to in the context of fermentation?

- A) A type of storage barrel
- B) A starter culture of indigenous yeast
- C) The bottom layer of a vineyard
- D) The residual sediment in a bottle

10. What is the purpose of 'sulfur dioxide' (SO₂) addition during the winemaking process?

- A) Increasing alcohol content
- B) Enhancing fruit flavor
- C) Antimicrobial and antioxidant protection
- D) Accelerating malolactic fermentation

11. In the Bordeaux Classification of 1855, how many Chateaux were originally listed as 'Premiers Crus'?

- A) Three
- B) Four
- C) Five
- D) Six

12. Which pruning method involves leaving a permanent cordon with short spurs attached?

- A) Guyot
- B) Cordon de Royat
- C) Head pruning
- D) Cane pruning