

Introduction to Viticulture and Wine Basics

Agriculture · Practice Test · 8 Questions

1. What is the scientific term for the cultivation of grapevines?

- A) Horticulture
- B) Arboriculture
- C) Viticulture
- D) Floriculture

2. Which part of the grapevine absorbs water and nutrients from the soil?

- A) Leaves
- B) Tendrils
- C) Roots
- D) Stems

3. What is the primary process called where grape juice is converted into alcohol?

- A) Maceration
- B) Fermentation
- C) Racking
- D) Aging

4. Which of these is a common white wine grape varietal?

- A) Merlot
- B) Pinot Noir
- C) Chardonnay
- D) Cabernet Sauvignon

5. What component found in grape skins contributes to the red color of red wines?

- A) Chlorophyll
- B) Anthocyanins
- C) Carotenoids
- D) Flavonoids

6. A 'terroir' is a French term often used in viticulture. What does it primarily refer to?

- A) A type of wine barrel
- B) The specific environment, including soil, climate, and topography, where grapes are grown
- C) A winemaking technique
- D) A traditional grape pressing machine

7. Which term describes wine that contains bubbles?

- A) Still wine
- B) Fortified wine
- C) Sparkling wine
- D) Dessert wine

8. What is the main purpose of pruning grapevines?

- A) To add water to the vine
- B) To encourage pests to leave
- C) To control growth, yield, and shape the vine for fruit production
- D) To remove the grapes