

The Science of Vines and Grapes

Viticulture & Wine · Practice Test · 15 Questions

1. Which botanical family does the common grapevine, *Vitis vinifera*, belong to?

- A) Rosaceae
- B) Vitaceae
- C) Solanaceae
- D) Ericaceae

2. What is the term for the process of harvesting grapes at the peak of ripeness?

- A) Veraison
- B) Budbreak
- C) Vintage
- D) Pruning

3. Which substance found in grape skins is responsible for the red color and antioxidant properties of red wine?

- A) Chlorophyll
- B) Anthocyanin
- C) Carotenoid
- D) Capsaicin

4. What is 'veraison' in the lifecycle of a grapevine?

- A) The onset of grape ripening and color change
- B) The dormant winter period
- C) The initial planting of the vine
- D) The fermentation stage

5. Which country currently has the largest total surface area of land dedicated to vineyards in the world?

- A) France
- B) Italy
- C) Spain
- D) United States

6. What is the primary gas released by yeast during the fermentation of grape juice into wine?

- A) Oxygen
- B) Nitrogen
- C) Carbon dioxide
- D) Hydrogen

7. Which of these is a common 'training system' used to support and shape grapevines?

- A) Espalier
- B) Grafting
- C) Decanting
- D) Fining

8. What is the main purpose of grafting a fruiting vine onto a different type of rootstock?

- A) To change the color of the leaves
- B) To increase the size of the grapes
- C) To protect against soil pests like phylloxera
- D) To make the vines grow faster

9. In winemaking, what is 'must'?

- A) A type of storage barrel
- B) Freshly crushed fruit juice containing skins and seeds
- C) The aged residue found in wine bottles
- D) A specialized pruning tool

10. Which climate condition is generally considered ideal for the majority of high-quality wine grapes?

- A) Tropical monsoon
- B) Arctic tundra
- C) Temperate Mediterranean
- D) Desert arid

11. What are the 'tendrils' on a grapevine primarily used for?

- A) Storing water
- B) Attracting pollinators
- C) Climbing and support
- D) Protecting the grapes from birds

12. What is the name of the white, waxy substance that often forms a coating on the skin of a grape?

- A) Bloom
- B) Pectin
- C) Tannin
- D) Resveratrol

13. Which mineral is essential for the healthy growth of vines and is often found in high concentrations in Champagne soil?

- A) Iron
- B) Calcium carbonate (Chalk)
- C) Sodium
- D) Gold

14. What is the primary role of yeast in the winemaking process?

- A) To clarify the liquid
- B) To convert sugars into alcohol
- C) To add color to the wine
- D) To strengthen the vine stems

15. What is the term for the study and practice of cultivating grapevines?

- A) Horticulture
- B) Pomology
- C) Viticulture
- D) Oenology