The World of Vines and Grapes

Viticulture And Enology · Answer Key · 8 Questions

1. What is the scientific name for the common grapevine species used to make most of the world's wine?

A) Vitis vinifera
B) Vitis labrusca
C) Vitis rotundifolia
D) Vitis aestivalis

2. What is the term for the process where grape juice is turned into wine by yeast consuming the sugar?

A) Oxidation
B) Fermentation
C) Distillation
D) Carbonation

3. Which part of the grape provides the deep red color in red wine?

A) The seeds
B) The pulp
C) The skins
D) The stems

4. What is the historical term for the scientific study and practice of grape growing?

A) Horticulture
B) Viticulture
C) Pomology
D) Agronomy

5. Before modern glass bottles were common, what was the primary container used by ancient civilizations to transport wine?

A) Steel drums
B) Plastic jugs
C) Clay amphorae
D) Cardboard boxes

6. What is the 'veraison' stage in a grape's life cycle?

A) When the grapes start to change color
B) When the vine is first planted
C) When the leaves fall off the vine
D) When the grapes are dried into raisins

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7. Which climate condition is generally preferred for growing high-quality wine grapes?

A) Constant heavy rainfall
B) Hot and humid tropical weather
C) Moderate temperatures with distinct seasons
D) Constant freezing temperatures

8. What is the purpose of 'trellising' in a vineyard?

A) To keep the soil moist
B) To train the vines to grow in a specific shape
C) To prevent insects from eating the leaves
D) To change the flavor of the juice

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