Introduction to Viticulture and Wine

Agriculture · Answer Key · 18 Questions

1. What is the name for the science and study of growing grapes?

A) Viticulture
B) Geology
C) Botany
D) Astronomy

2. What part of a grapevine is used to make wine?

A) The leaves
B) The fruit
C) The roots
D) The bark

3. What do we call a field where grapes are grown?

A) A meadow
B) A ranch
C) A vineyard
D) A pasture

4. Which of these is a liquid made by crushing grapes?

A) Milk
B) Juice
C) Oil
D) Water

5. What is the main ingredient in wine?

A) Corn
B) Apples
C) Grapes
D) Wheat

6. What do farmers use to support grapevines as they grow upward?

A) Trellises
B) Bricks
C) Sticks
D) Fences

7. What season is usually the time for harvesting grapes?

A) Spring
B) Summer
C) Autumn
D) Winter

8. What is the process of collecting ripe grapes called?

A) Harvesting
B) Planting
C) Pruning
D) Digging

9. What is the outermost skin of a grape called?

A) Peel
B) Rind
C) Shell
D) Skin

10. What do grapevines need to grow healthy fruit?

A) Sunlight
B) Ice
C) Salt
D) Darkness

11. What is the primary job of a viticulturist?

A) Baking bread
B) Growing grapes
C) Building houses
D) Fishing

12. What is a cluster of grapes hanging on a vine called?

A) A bunch
B) A pack
C) A group
D) A stack

13. Which of these is a natural element that helps grapevines grow?

A) Plastic
B) Rainwater
C) Concrete
D) Metal

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14. What happens to grapes after they are picked?

A) They are frozen
B) They are crushed
C) They are fried
D) They are dried

15. What type of plant is a grapevine?

A) A tree
B) A cactus
C) A climbing vine
D) A moss

16. What do humans use to store liquid after it is produced from grapes?

A) Cardboard boxes
B) Barrels
C) Paper bags
D) Plastic cups

17. What is the job of roots on a grapevine?

A) To grow flowers
B) To climb walls
C) To absorb water and nutrients
D) To catch sunlight

18. What is the correct order of the winemaking process?

A) Bottle, Crush, Harvest
B) Crush, Harvest, Bottle
C) Harvest, Crush, Bottle
D) Bottle, Harvest, Crush

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