



# University of Nova Gorica

## School for Viticulture and Enology



# School for Viticulture and Enology

With knowledge to quality

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For the successful management of modern and highly competitive specialized wine-growing farms, complex knowledge of both WINEMAKING AND WINEGROWING as well as WINE MARKETING is essential. Since 2006, the University of Nova Gorica has been offering a unique and specialized higher education professional study of all the necessary theoretical knowledge and the possibility of PRACTICAL TRAINING from the field of viticulture and enology, and thus prepares the graduates for the independent organization, management and marketing of winegrowing estates. At the same time, students who want to work in larger cellars can also have a specialization in either viticulture or winemaking.

## Study program

- It is based on the example of foreign contemporary study programs of viticulture and enology.
- It covers all modern theoretical and technological knowledge and scientific knowledge in this field.
- You will study current topics in a wine-growing environment.
- Regarding the contents we also take into account the recommendations of O.I.V. (International Organization for Vine and Wine) for the education of Enologists.
- Direct international cooperation and close cooperation with the Wine Research Center enable the rapid transfer of new knowledge to our students.
- Is the only such study program in Slovenia.
- You will be taught by experienced and experienced experts from the field of viticulture and enology.
- Throughout the studies you will be engaged in practice: you will be able to perform practical training in the framework at the vineyard estate of the University of Nova Gorica and with recognized and established winemakers, winegrowers, service and research institutes.

## Location

The study takes place in Vipava (Slovenia), on the premises of the reconstructed cultural monument, the Lanthieri Mansion. We are located in the middle of the important Slovenian wine-growing region in Western part of Slovenia called Vinorodna dežela Primorska: between the Goriška Brda, the Vipava Valley and the Karst wine districts. Due to the proximity of many tutoring farms and wine cellars, students are constantly able to get in touch with practice in addition to acquiring theoretical knowledge.

## Contact

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[www.ung.si/en/study/school-for-viticulture-and-enology/](http://www.ung.si/en/study/school-for-viticulture-and-enology/)





## Description of the program

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The School of Viticulture and Enology offers a **three-year higher education professional study (BSc) program Viticulture and Enology**. Program graduates can independently and comprehensively, with certain practical experience, master the following fields of work: winegrowing technologies, growing and grape selection, integrated and organic production of grapes, winemaking technologies, analytical methods in wine making, quality control of grape and wine, marketing and promotion wine, book keeping in viticulture and enology.

**Language:** The main language of School is Slovenian, however, for foreign students studying the program and fulfilling the studying obligations in English is enabled as well. For more detailed information please refer to [info.vsvv@ung.si](mailto:info.vsvv@ung.si).

**Admission Criteria:** admission requirement for **BSc Viticulture and Enology program** is a Matura, vocational Matura or final examination after the completion of four-year secondary education program or its equivalent. If the number of students pre-registered for enrollment greatly exceeds the number of places available, the admission is limited. In selecting the candidates, the grade-point average of the Matura, vocational Matura or secondary school final examination (60 %) and the grade-point average of the 3rd and 4th year in secondary school (40 %) shall be taken into account.

**Duration of study:** 3 years

**Number of places for enrollment:** regular (free) study: 30 places

In accordance with the Higher Education Act, the program is based on the required number of points according to the ECTS system (European Credit Transfer System or European Credit System). One point represents 25 to 30 hours of student work.

To complete the studies, the student must collect 180 ECTS points, that is 60 per year. The points include:

- Compulsory subjects: 25 (119 ECTS)
- Elective subjects: 14 (36 ECTS)
- Practical training: 400 hours (20 ECTS, 200 hours in 2nd and 200 hours in the 3rd year)
- Diploma: 150 hours (5 ECTS)

**Possibility of continuing studies:** 2nd degree master's degree

**Employment prospects:** Graduates will have employment opportunities in wine-growing estates, cooperative wineries, laboratories for wine/food analysis, agricultural advisory services, wine promotion and sale services and in other similar, profession-related careers.

The study is **practically oriented**, theoretical knowledge is constantly complemented by **laboratory exercises, field lessons** and **practical training** in the second and third year of studies.

In the first two years, the study is unified and offers all students a good foundation in the field of natural sciences and mathematics, and in parallel with all necessary basic knowledge of wine marketing.

In the third year, students, in addition to listening to compulsory subjects, form individual curricula based on their own interests by taking **elective courses** from viticulture, winemaking or from a set of **general elective subjects**. Thus they can specialize themselves more narrowly or wider in individual areas of expertise.



**More details of the curriculum is available on:**

[www.ung.si/en/study/school-for-viticulture-and-enology/study/1VV/](http://www.ung.si/en/study/school-for-viticulture-and-enology/study/1VV/)



In accordance with the study rules at the School of Viticulture and Enology and the University of Nova Gorica, BSc students of Viticulture and Enology program can enroll elective subjects from other study programs conducted by the University of Nova Gorica as well as other study programs in Slovenia and abroad.

The study program lasts for six semesters, ending with a successful defense of the Bachelor's thesis. Upon completion of their studies, students obtain a degree of "Diplomirani inženir vinogradništva in vinarstva" (comparable to a Bachelor of Science in Viticulture and Enology).



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