



SCHOOL FOR VITICULTURE AND ENOLOGY

University of Nova Gorica



Photo credit: Casarsa Tinta foto studio

Bachelor's study programme in Viticulture and Enology

Master's study programme in Viticulture and Enology

WITH KNOWLEDGE TO QUALITY – STUDYING VITICULTURE AND ENOLOGY FOR A SUSTAINABLE FUTURE

STUDYING AT THE SCHOOL FOR VITICULTURE AND ENOLOGY

IF YOU ARE INTERESTED IN: grape production and processing | modern technologies in winemaking | sustainable practices in winemaking | researching agro-ecological, chemical and microbiological processes | innovations in wine industry | international experience and study mobility | cooperation with renowned experts and companies | practical training in vineyards and wine cellars, ... **then this study programme is the right choice for you!**

YOUR CAREER BEGINS HERE: studying in a wine-growing environment | immediate connection of theory with practice | involvement in current research | graduates are employable worldwide | small groups and a supportive environment | international experience and cooperation with foreign experts | excellent lecturers, ... **practice or science – with us you get the opportunity to follow your own career path!**



interdisciplinary and practically oriented study programmes



individual approach, small study groups



engaging in research and projects throughout your studies



international mobility and opportunities for internships abroad



various scholarships



athlete-friendly university

BACHELOR'S STUDY PROGRAMME IN VITICULTURE AND ENOLOGY

The programme offers a comprehensive insight into viticulture, enology and wine marketing. It combines theoretical knowledge with practical training in vineyards, wine cellars, laboratories and in specialized wine stores, which allows students to acquire a wide range of knowledge and skills necessary for successful operation in the wine-growing and wine-making industry.

BASIC INFORMATION

Admission requirements: matura or final exam (see Call for applications) or equivalent foreign secondary education

Duration of the programme: 6 semesters / 3 years

Name of the qualification: diploma seminar

Qualification title: diplomirani inženir / diplomirana inženirka vinogradništva in vinarstva (Bachelor of Applied Science)

Study location: Vipava

Courses
Admission
requirements



Which career path to choose after graduation?

Due to their broad knowledge and rich practical experience, graduates are prepared for various career paths worldwide: continuing their studies | managing family wine estates | employment as a professional associate in cooperatives or larger wine cellars | working in wineries in the field of grapevine propagation | wine analyses | expert in specialized wine analysis laboratories | consulting in the field of agricultural advisory services | teaching in vocational schools | supervision of wine production | wine promotion and wine sales | professional consulting on wines in catering industry, wineries and in tourism activities | ...

MASTER'S STUDY PROGRAMME IN VITICULTURE AND ENOLOGY – for those who wish more

The programme is designed for anyone interested in exploring the connections between modern practice and science in the field of quality and sustainable winemaking. It offers interdisciplinary knowledge that will help you understand and master advanced approaches in viticulture and winemaking – from technology to ecology. Special emphasis is placed on sustainable solutions that take into account the natural environment, the economics of production and the needs of modern society. The programme encourages critical thinking and equips you with the skills to independently solve actual challenges – both in the vineyard, in the cellar and in the research laboratory.

BASIC INFORMATION

Admission requirements: completed 1st cycle study programme in biology, biotechnology, microbiology, food, agriculture, agronomy, viticulture, wine production or fruit growing school degree with minimum 180 ECTS

Duration of the programme: 4 semesters / 2 years

Name of the qualification: Diploma

Qualification title: magister / magistrica vinogradništva in vinarstva (Master of Science)

Study location: Vipava

Courses
Admission
requirements



Career paths after graduation ...

continuing studies | wine-growing and vinology companies | analytical and research laboratories | wine research institutes at home and abroad | state institutions | agricultural and forestry institutes | national laboratories | independent entrepreneurship | ...

Career opportunities ...

enologist | technical director of a wine cellar | viticulture consultant | wine marketing specialist | wine laboratory analyst | researcher in the field of viticulture and winemaking | agricultural and viticulture inspector | sustainable farming specialist | environmental project coordinator | rural development consultant | ...



Photo credit: Erika Jez



Sara Gregorc, graduate of Bachelor's programme in Viticulture and Enology

»I decided to study Viticulture and Enology because I have always enjoyed working in a vineyard, and this School allows me to learn more about vines and winemaking in a more focused way. Lectures are held in smaller groups, which allows the professors to really focus on us and answer to all our questions. During our studies, we gain all the necessary knowledge to manage work in vineyards and wine cellars, which we upgrade in the 2nd and 3rd year with practical training at wine estates of our choice. We also have a few courses on wine marketing. In addition to lectures, we also have various laboratory and field exercises.«



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