

Wine Production and Quality



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3G E-LEARNING



WINE PRODUCTION AND QUALITY



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WINE PRODUCTION AND QUALITY

Authored and Edited by 3G E-learning LLC, USA

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3G E-learning LLC
www.3ge-learning.com
email: info@3ge-learning.com

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Wine Production and Quality

Wine is an alcoholic beverage made from fermented grapes or other fruits. Winemaking is the production of wine, starting with selection of the grapes or other produce and ending with bottling the finished wine. Due to a natural chemical balance, grapes ferment without the addition of sugars, acids, enzymes, water, or other nutrients. While some people might assume different types of wine are segregated merely into reds and whites, this is an oversimplification. While red and white wines have their differences, it is the variety within each group that reveals something about its taste. Some types of white wine might go very well with red meat, while a particular red could be the perfect complement to seafood cuisine.

Key features:

- It provides a structured yet easily readable understanding of wine production, from vine to bottle.
- Explores the techniques of wine production in the vineyard and winery, and considers their impact upon the taste, style and quality of wine in the bottle
- Topics are logically arranged according to the course outline of the subject.
- The use of simple language to facilitate a better understanding of each chapter.
- Illustrative examples of varying difficulties, wherever needed, are presented to enhance the interest of students.
- The provision of knowledge check test for each chapter is given at the end of chapter to strengthen the learning process of students.
- Case Study, Role Model, Keywords, and Examples are also provided to enrich the knowledge of students.

The Book comes with a companion DVD for rich learning experience, which includes:

1. E-Book with further reading and learning links
2. Interactive E-lecture of each chapter. E-lectures are expressive, informational, entertaining and persuasive, it uses the tool of self-exploration, which makes it easy to learn and understand each topic in detail. It is very informative as concrete details are provided and also entertaining, as graphics and other visuals are provided to make the learning process more interactive..
3. Video Lecture of each chapter, which explains each topic in detail with examples, animations, images and text and makes it easy to understand the topics in easier, simpler and better way.
4. Huge Database of Interactive Assessments for each chapter, which is also printable
5. Further reading and learning links for each topic
6. Glossary and Notes for each chapter to understand each chapter with to the point information
7. The DVD also includes a printable workbook, which walks through with a various sets of questions and choices and assists in completing the curriculum. The workbook covers; Learning Objectives, Essential Concepts, Matching Definitions, Study Problem, Questions, Fill in the Blanks and Answers.
8. Review Questions for each chapter are also given in the DVD, which are also printable

The DVD is also a useful tool for teachers to teach with digital resources in classroom and do a great job of illustrating skills and techniques that are otherwise difficult to explain.



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