

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2018
(Third Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

PENOLOGY AND GLOBAL WINES

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 Define Wine.
- 2 Give any two examples for black grapes.
- 3 What is Chaptalization?
- 4 Name the terms used in champagne labels.
- 5 Abbreviate the term AC.
- 6 Who is Negociant?
- 7 What is Trebbiano?
- 8 Give any two Italian wine terms.
- 9 Suggest any two wines for main course.
- 10 Write any four wine producing areas of Spain.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Give any two principle white grapes and write its characteristics.
OR
b Write the methods of naming the wine.
- 12 a How to make white wine?
OR
b Write down the terms with their capacities used to refer in champagne bottle.
- 13 a Write a note on wines of Rhone valley.
OR
b Name the wines from any three growth of 1855 grand cru classes.
- 14 a Write each five wines from Tuscany and Piedmont.
OR
b Write short notes on Italian wine law.
- 15 a Write the traditional rule in pairing wine with the food.
OR
b Compile five course classical menu and suggest wine for it.

SECTION - C (30 Marks!)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Bring out the factors influencing the character of wine.
- 17 Enumerate the various methods of making sparkling wine.
- 18 Explain the wine producing districts of Burgundy.
- 19 List any five authorized wine producing areas of Germany and write their characteristics.