



**GARGI AGRICULTURE RESEARCH
AND TRAINING INSTITUTE (GARTI)**

Affiliated to :

- ✓ Pune University
- ✓ Maharashtra State Board of Technical Education
(M S B T E)

In Collaboration with:

- Fattoria Zerbina, Italy.
- German Intervities Stuttgart, Germany.
- Wine Technical School, Weinsberg.

Mr. Rolf Houzzar (Head of School)

- Scandinavian school of Brewing, Denmark



SOME OF OUR STUDENTS WHO HAVE COMPLETED THEIR TRAINING IN GERMANY AND ITALY.

- YOGESH LONDHE
- ANKUSH WAGH
- SHWETA DESHPANDE
- DEWASHRI WAGHCHOURE

Courses conducted by GARTI

Affiliated to MSBTE

Diploma in Fruit Processing And Wine Technology

2 years full time. After 12th standard.

Post Graduate Diploma in Fermentation, Distillery and Wine Technology.

2 years full time. After Any Graduation.



Courses conducted by GARTI

Affiliation to PUNE University

**Bachelor of Science (Wine
Technology)**

3 years' degree course. After 12th Science.

**Master of Science (Brewing,
Distillation & Wine Technology)**







2 years' Post graduation course.



Other Courses conducted at GARTI:

- Bachelor of Business Administration
- Bachelor of Commerce
- Bachelor of Computer Applications
- Bachelor of Science in Computer Science
- Master of Science in Computer Science
- Master of Commerce

Knowledge imparted to the Students

-  **Viticulture- Vineyard management.**
-  **Wine microbiology.**
-  **Wine making.**
-  **Wine tasting.**
-  **Wine Marketing.**
-  **Computer Skills.**

Wine microbiology

- ❖ **Yeast culture**
- ❖ **Yeast strain improvement**
- ❖ **Contamination by Microbes**
- ❖ **Control measures**
- ❖ **Fermentation process(Up stream)**
- ❖ **Recovery Process (Down stream)**

Wine making

- ❖ **Different cultivars of Grape**
- ❖ **Different styles of wine**
- ❖ **Wine appellations & Wine regions**
- ❖ **Winery operation**
- ❖ **Winery equipments**

Wine Defects

Additives of wines

Wine Marketing

- ❖ **Market Management**
- ❖ **Advt. & promotion**
- ❖ **Innovative ideas of marketing**
- ❖ **Market forecasting**
- ❖ **Market opportunities**

Students work perspectives

Sectors :

Grape production

Wine production

Marketing

Education

Work Examples :

Winery employees : (winemakers, wine marketing...)

Consultants (viticulture, winemaking...)

Teachers

Run own business



Curriculum Outlook

First Year of B.Sc Wine Technology

Microbiology

Botany

Biochemistry

Wine technology



Second Year of B.Sc Wine Technology

- Yeast culture Technology
- Vineyard Technology
- Biochemistry
- Wine Technology
- Waste water treatment
- Environmental Science
- Communication skills

Third Year of B.Sc Wine Technology

- Wine & Health
- Fruit & Fortified wines
- Wine laws & Management
- Wine market & Marketing
- Sensory evaluation of wine

First Semester of M.Sc Wine Technology

- Microbiology of Beer, Alcohol & Wine
- Biochemistry of Alcohol, Beer & Wine
- Viticulture

Second Semester

- Enology
- Brewing technology
- Alcohol technology
- Chemical & Plant Engineering

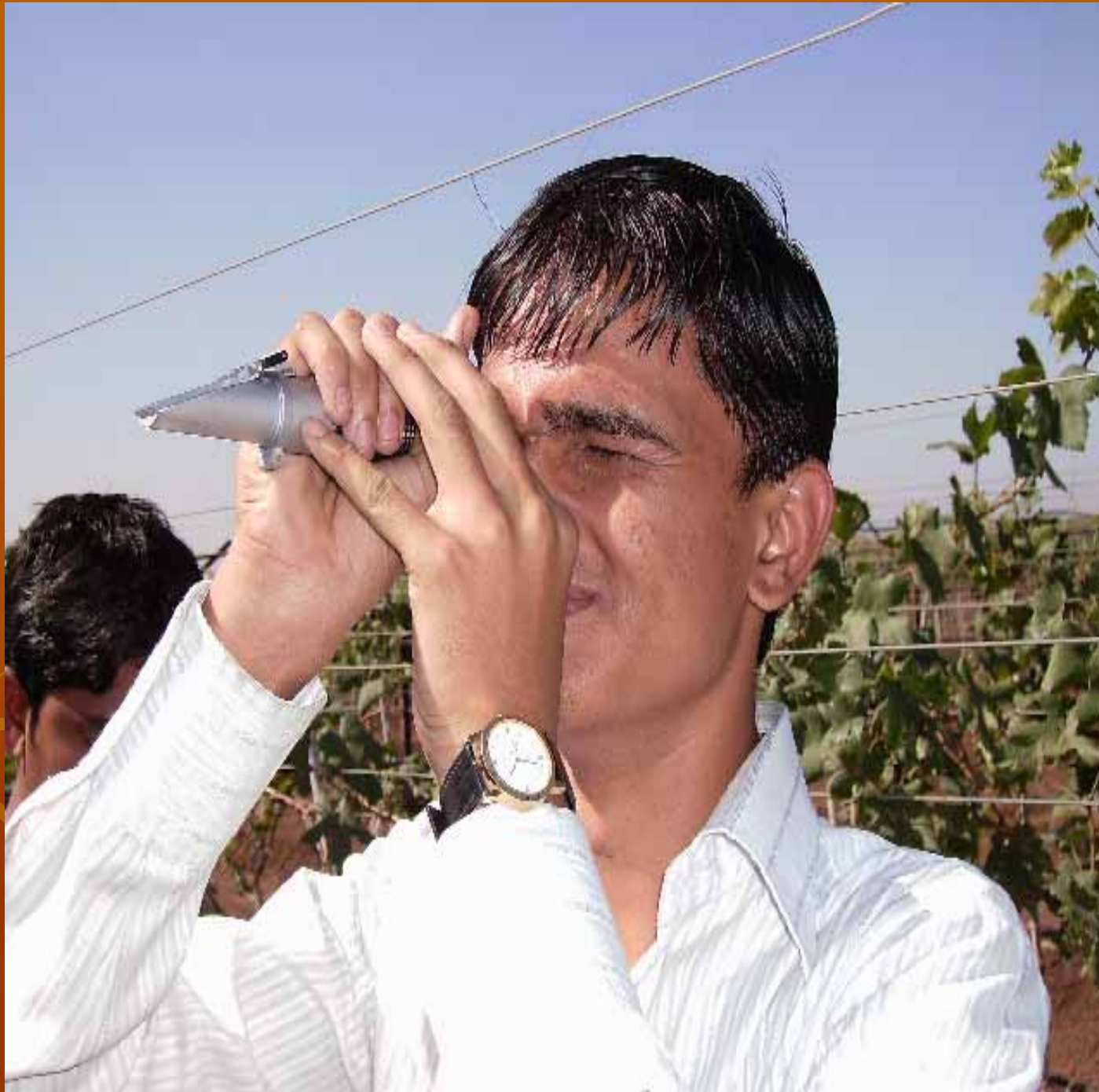


Observation of Yeast through microscope



Aeration & Agitation of culture by Rotary Shaker





Separation of Micro molecules by Centrifuge



Incubation of microorganisms



October pruning



Varieties at GARTI

**A - Traminer Aromatico CLB-14 PK5 BBISVI-500
nos**

B - Traminer Aromatico CLB-14 PS04 102-500 nos

C - SHIRAZ – 470 1103 PISVI – 667 nos

D - SHIRAZ – 174 1103 PISVI – 667 nos

E - SANGIOVESE R-10 1103 P-113 – 417 nos

Varieties at GARTI

F - BARBERA – 84 – 500 nos

G - BARBERA – FEDITS – 775P -417 nos

H - SANGIOVESE R-10 775P – 417 nos

I - SANGIOVESE – FEDIT 20CH – 417 nos

**J - SANGIOVESE EDIT 20CH 1103P – 417
nos**

Varieties at GARTI

K - CABERNET ISV5V5 1103P - 417 nos

L - CABERNET ISVEV5 140 RU - 417 nos

M - CABERNET R-5 140RU - 417 nos

N - CABERNET S-15 1103 P - 412 nos

O - CABERNET

Traminer Aromatico



SANGIOVESE



Variety-BARBERA



Variety- CABERNET R-5



Fruit wines

Some of the fruit wines which we have tried are,

- Mango wine
- Banana wine
- Strawberry wine from crush
- Orange wine
- Dates wine

Other wines

- Jaggery wine
- Honey wine
- Lemon wine

A

Mango (wine)

T.Y.B.Sc [WT]

Milind / Prashant

More sir

MANGO WINE-A

ALC- 9% V/V

B

SAMPLE B-
ALC -15% V/V

HONEY WINE

Alc-8% v/v



JAGGERY WINE

ALC- 9% V/V



ALC- 6% V/V



Wine appreciation session



We give a wide range of wines from Italy, France & India to our students for appreciation.

Conclusion



We want to be part of the future of our country.



Our mission is to provide accelerated learning to the students who want to concentrate in winemaking.



We started to have contacts in the world wine industry :

Italy, New Zealand ,France & Australia

Students who got placed in local industries :

Yogesh Patil (Vintage)

Sandeep Magdum (Fratelli)

Yogesh Londhe(Venus LTD),

Pratap Shinde (Nira valley)

Rahul Jadhav (HCC)

Rohit Jagzap (Mercury) and More...





Thank You...