



MERGO

Moc in Enology aimed at Reinforcing competences applying Game-based approach and Olfactive learning for the wine tasting



102

MERGO MOOC

MERGO

Project number

2020-1-IT02-KA203-080040

**Mooc in Enology aimed at Reinforcing competences
applying Game-based approach and Olfactive
learning for the wine tasting**



**Co-funded by
the European Union**

Partnership:

- University of Foggia (UNIFG) - Italy
- Smarted (SM) - Italy
- Universidade De Tras-On-Montes E Alto Douro (UTAD) - Portugal
- University Of Cukurova (CU) - Turkey
- Vignerons Bio De Nouvelle-Aquitaine (VBNA) - France
- Universtiy of Zagreb (UNIZG) - Croatia
- Organizzazione Nazionale degli Assaggiatori di Vino (ONAV) - Italy





MERGO

**Mooc in Enology aimed at Reinforcing
competences applying Game-based approach
and Olfactive learning for the wine tasting**

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How to access the MOOC

Any student that intends to study the course “Enology and Olfactory Learning” must access https://learn.eduopen.org/eduopenv2/course_details.php?courseid=564.

Multilanguage

The course is created in 6 different languages:

- English
- Italian
- Croatian
- Turkish
- French
- Portuguese

The course

The course is divided into 10 lessons:

1. Innovative pedagogical MERGO approach in wine tasting
2. The application of olfactory learning on distance teaching: the role of TUIs
3. The vineyard and the grape quality.
4. White and rosé wines
5. Red wines and ageing
6. Wine odors and defects: sensory evaluation.
7. Wine tasting techniques.
8. Sweet, fortified and sparkling wines
9. Organic Biodynamic and Natural wines.
10. European viti-oenology: a wine survey

Each lesson has a video-introduction with a brief lesson held by a lecturer which is expert in the specific field and some slides useful for the learner in order to deepen their understanding on wine tasting, viticulture and enology.

The MOOC is developed in the framework of the European Project called MERGO (Mooc in Enology aimed at Reinforcing competences applying Game-based approach and Olfactive learning for the wine tasting Grant Agreement 2020-1-IT02-KA203-080040) funded by the European Commission in the programme Erasmus+ Key Activity 2 - Higher Education field.

The Partnership involved in this project is led by University of Foggia in Italy with three Higher Education institution namely the Universidade De Tras-On-Montes e Alto Douro in Portugal, the University of Cukurova in Turkey and University of Zagreb in Croatia, two associations Organizzazione Nazionale degli Assaggiatori Vino - ONAV in Italy and Vignerons Bio De Nouvelle-Aquitaine in France and a company called Smarted in Italy.

Each Partner took care of a lesson, in particular:

- UNIFG was responsible for the lesson 1 (Pedagogical), Lesson 3 and Lesson 5.
- UTAD was devoted to lesson 8.
- CU recorded the lesson 6.
- ONAV was fully involved in the lesson 6.
- UNIZG was addressed in the lesson 4.
- VBNA was responsible for the lesson 9.
- SM took care of the contents of the lesson 2 (technological).

All the Partners were involved on their competence in order to produce an homogenous syllabus on the basis of the analysis done in the Intellectual Output 1.

The MOOC includes theoretical lectures based on enology topics, i.e. vineyard and the grape quality, organic wines, wine defects, sensory evaluation of wine, wine tasting techniques, valorisation of autochthons vineyards, production chain, etc.

The project MERGO aims to bridge the MOOC learning with the procedural learning for the recognition of sensory features using Tangible User Interfaces (TUIs). The project developed an ICT innovative tool that allows the student an autonomous training with olfactory stimuli and applying a validated framework delivered with a scientific approach, applying artificial intelligence modules (adaptive artificial tutors).

Each lesson also permits a sensory learning experience although the course is online. The learner could exploit an olfactory kit and download on its smartphone an application that allows to train the olfactory learning by experience and in a gamified way.

The expected impact is to innovate the MOOC sector by including procedural and autonomous learning using Internet of Things, Smart Objects and Tangible User Interfaces (TUI) for a concrete and multisensory approach.

Practical experiences during the course are based on the MERGO Odour Wine Game

(<https://play.google.com/store/apps/details?id=it.smarted.mergo&hl=it&gl=US>)

downloadable on Android devices equipped with NFC antennas. By tagging all the olfactory kits with NFC passive antennas it is possible to train autonomously and apply the competences achieved during the online course. More information about olfactory learning please visit (<https://mergoproject.eu/>).

Learning outcomes

The course is for people that have the intention to have a consistent and scientifically validated approach to the wine in the field of oenology and viticulture.

The course aims to provide the basic competencies in the field, offering a first overview in the oenology sector.

The innovative approach of the course allows the student could concretely learn the initial concepts of wine tasting or train their olfactory skills, embedded in an oenology course. Indeed, the course aims to bridge the MOOC learning with the procedural learning for the recognition of sensory features using Tangible User Interfaces (TUIs). These interfaces are a complete innovation in the sector and represent the laboratory side of the learning online activities. The student is able to train own senses autonomously also at home, by setting up the innovative platform. It is important to underline that the olfactory learning with the sommeliers' kit is not mandatory in order to gain the final certification. It represents an additional value that aims to deepen the knowledge and improve the learning by doing approach.

The learning outcomes are the following:

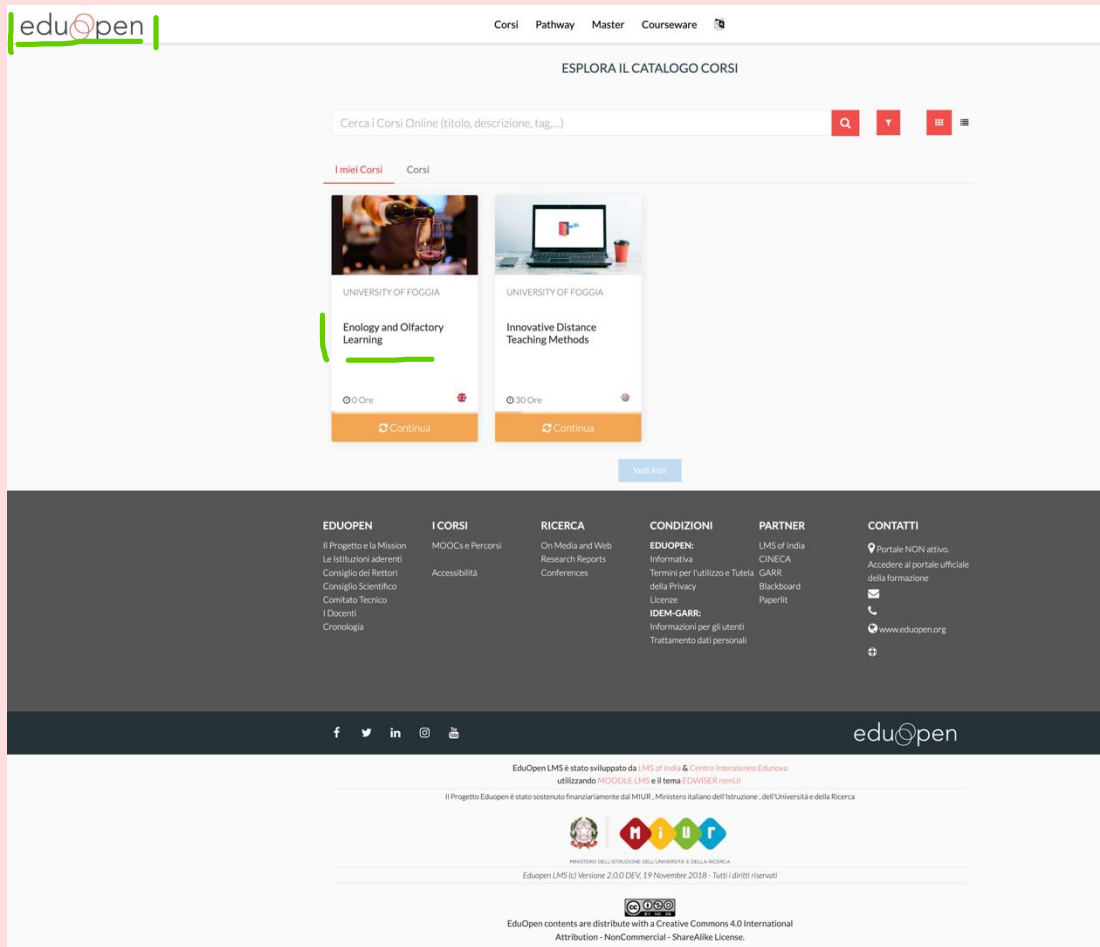
- Demonstrate an understanding of the various sensory,
- Identify key factors in the viticulture filed
- Understand basic winemaking practices
- Understand the difference between types of wine
- Recognize the main varieties and wine types as they relate to different countries of the Europe
- Identify the principles of the wine tasting techniques
- Train your olfactory skills with a practical approach connected to the theoretical lessons

Background and Requirements

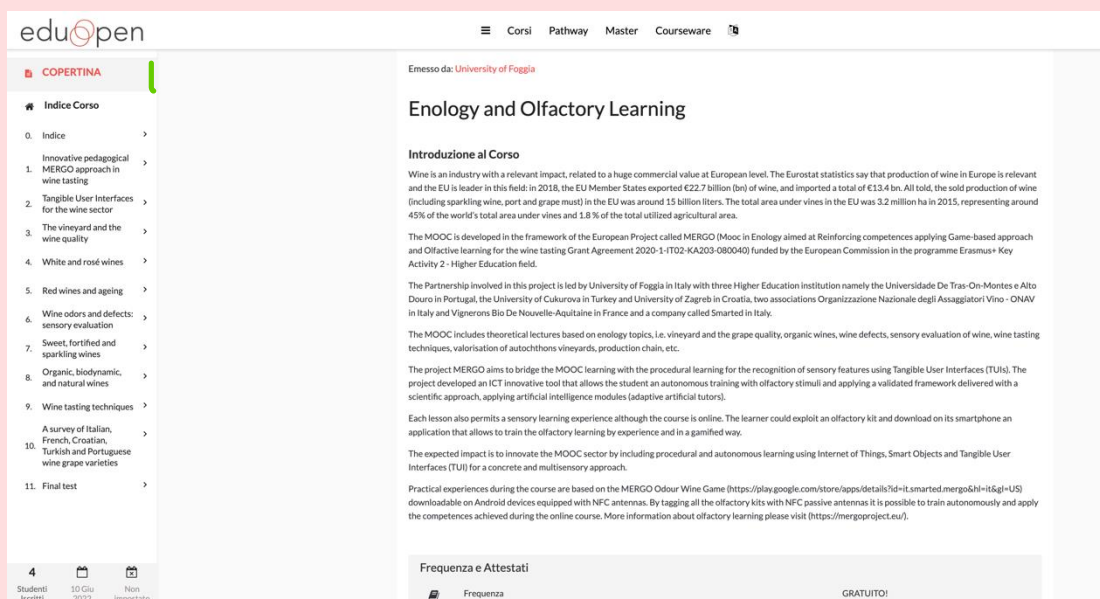
Although it is open to all the students, the MOOC could meet the interest of the following :

- 1) Students in universities in the faculty of Agriculture and enology; Food Engineering, Chemical.
- 2) Professionals in the wine production chain, namely:
 - i) winemaking companies;
 - ii) professionals in the management of different viticulture phases for the high-quality wine production;
 - iii) staff addressed at the maintenance of qualitative standards;
 - iv) people who works in the defence of autochthone vineyards;
 - v) independent wine producers.
- 3) Training sommeliers and enthusiasts of wine tasting.

Appearance of the MOOC on EduOpen



The EduOpen Platform webpage, where people can find the MERGO miniMOOCs



First page of MERGO miniMOOCs: the Cover, with an introduction to the course and all the references explaining that MERGO is an Erasmus+ Project funded by the European Commission

eduOpen Corsi Pathway Master Courseware FRANCESCO SANTANGELO

COPERTINA

Indice Corso

0. **Indice**

Announcements

- Innovative pedagogical MERGO approach in wine tasting
- Tangible User Interfaces for the wine sector
- The vineyard and the wine quality
- White and rosé wines
- Red wines and ageing
- Wine odors and defects: sensory evaluation
- Sweet, fortified and sparkling wines
- Organic, biodynamic, and natural wines
- Wine tasting techniques
- A survey of Italian, French, Croatian, Turkish and Portuguese wine grape varieties
- Final test

4 Studenti iscritti 10 Giu 2022 Non impostato

Enology and Olfactory Learning

Emesso da: University of Foggia

Indice

Each lesson has a video-introduction and a video-conclusion with a brief lesson held by a lecturer which is expert in the specific field and some slides useful for the learners in order to deepen their understanding on wine tasting, viticulture and enology. Each lesson also permits a sensory learning experience although the course is online. The learner could exploit an olfactory kit and download on its smartphone an application that allows to train the olfactory learning by experience and in a gamified way. Practical experiences during the course are based on the MERGO Odour Wine Game (<https://play.google.com/store/apps/details?id=it.smartemergokamp.it-italiangit-UI>) downloadable on Android devices equipped with NFC antennas. By tagging all the olfactory kits with NFC passive antennas it's possible to train autonomously and apply the competences achieved during the online course. More information about olfactory learning please visit (<https://itmergoproject.eu/>). At the end of each lesson an auto-assessment tool (a theoretical questionnaire and a set of olfactive games) is at disposal of the learner in order to auto-evaluate the learning.

Announcements

1. Innovative pedagogical MERGO approach in wine tasting

Chapters 1 and 2 describe the innovative pedagogical approach in wine tasting proposed in MERGO and the role of Tangible User Interfaces for the application of olfactory learning.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 4

2. Tangible User Interfaces for the wine sector

Chapters 1 and 2 describe the innovative pedagogical approach in wine tasting proposed in MERGO and the role of Tangible User Interfaces for the application of olfactory learning.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 4

3. The vineyard and the wine quality

In the chapter 3 many viticulture aspects are discussed. Wine quality depends on grape quality, which in turn depends on the soil, vitinage, microclimate and so on. These are just some of the factors discussed in this chapter.

Videolezioni: 2 Lezione: 1

File: 1 Test: 1

Valutazione: - Progress: 1 / 5

4. White and rosé wines

In the chapter 4 and chapter 5 the conventional technologies for the production of white, rosé and red wines are described. We will learn on maceration, alcoholic and malolactic fermentations, and wine ageing.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 4

5. Red wines and ageing

In the chapter 4 and chapter 5 the conventional technologies for the production of white, rosé and red wines are described. We will learn on maceration, alcoholic and malolactic fermentations, and wine ageing.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 4

6. Wine odors and defects: sensory evaluation

In the chapter 6 it's the turn of the odours and the defects of wine and their origin.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 4

7. Sweet, fortified and sparkling wines

In the chapter 7 it is discussed on special wines, such as sparkling wines, fortified and natural sweet wines.

Videolezioni: 1 File: 1

Test: 1

Valutazione: - Progress: 0 / 3

8. Organic, biodynamic, and natural wines

In the chapter 8 talks about the production systems different from the conventional and integrated ones for the production of non-conventional wines, including organic, biodynamic and natural wines, and the laws which regulate their production.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 4

9. Wine tasting techniques

In the chapter 9 the different approaches to organoleptic analysis are discussed.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 4

10. A survey of Italian, French, Croatian, Turkish and Portuguese wine grape varieties

In the last chapter the main characteristics of 60+ varieties which give wines with appellation of origin in Italy, in Croatia, Portugal, France and Turkey are described.

Videolezioni: 2 File: 1

Test: 1

Valutazione: - Progress: 0 / 3

11. Final test

At the end of each lesson, you will have to reply to some questions. In each evaluation module you will face 5 questions and you will pass the exam if you correctly reply to a minimum of 3 questions. You could repeat the questionnaire as many times as you prefer, but if you fail the test.

Test: 1 Certificato: 1

Valutazione: - Progress: 0 / 2

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The miniMOOCs index, with the 10 module and the Final Test

Module n. 1: Innovative pedagogical MERGO approach in wine tasting (UNIFG)

The screenshot displays the EduOpen LMS interface. At the top, the logo 'eduopen' is visible on the left, and navigation links for 'Corsi', 'Pathway', 'Master', and 'Courseware' are on the right. The user is logged in as 'Emesso da: University of Foggia'.

The main content area is titled 'Enology and Olfactory Learning' and indicates the user is 'torna al Modulo 1: Innovative pedagogical MERGO approach in wine tasting'. Below this, there are buttons for 'Attività Precedente' and 'Attività Successiva'.

A video player is embedded, showing a video by Raffaele Di Fuccio from the University of Foggia. The video title is 'MERGO Lesson 1 Introduction - Raffaele Di Fuccio'. The video player includes a play button, a progress bar, and a 'YouTube' logo.

Below the video player, there is a Creative Commons Attribution-NonCommercial-ShareAlike license notice: 'Creative Commons Attribuzione - Non commerciale - Condividi allo stesso modo 4.0 Internazionale'.

On the left side, there is a sidebar menu for the course 'COPERTINA'. The menu items are:

- Indice Corso
- 0. Indice
- 1. Innovative pedagogical MERGO approach in wine tasting (highlighted with a green line)
- 2. Video Lesson 01 - Introduction (05' 03")
- 3. Video Lesson 01 - Conclusion (04' 28")
- 4. PDF Lesson 01
- 5. Test Lesson 01
- 2. Tangible User Interfaces for the wine sector
- 3. The vineyard and the wine quality
- 4. White and rosé wines
- 5. Red wines and ageing
- 6. Wine odors and defects: sensory evaluation
- 7. Sweet, fortified and sparkling wines
- 8. Organic, biodynamic, and natural wines
- 9. Wine tasting techniques
- 10. A survey of Italian, French, Croatian, ...

At the bottom of the sidebar, there are statistics: '4 Studenti iscritti', '10 Giu 2022', and 'Non impostato'.

The footer of the page contains several sections:

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Module n.2: Tangible User Interfaces for the wine sector (SM)

The screenshot shows the EduOpen LMS interface. On the left is a navigation menu for the course 'COPERTINA'. The main content area displays the course title 'Enology and Olfactory Learning' and the current module 'Modulo2: Tangible User Interfaces for the wine sector'. A video player features a portrait of Raffaele Di Fuccio, a professor at the University of Foggia. The footer contains various institutional and technical information.

Navigation Menu (COPERTINA):

- Indice Corso
- 0. Indice
- 1. Innovative pedagogical MERCO approach in wine tasting
- 2. Tangible User Interfaces for the wine sector
- Video Lesson 02 - Introduction (05' 45")
- Video Lesson 02 - Conclusion (05' 30")
- PDF Lesson 02
- Test Lesson 02
- 3. The vineyard and the wine quality
- 4. White and rosé wines
- 5. Red wines and ageing
- 6. Wine odors and defects: sensory evaluation
- 7. Sweet, fortified and sparkling wines
- 8. Organic, biodynamic, and natural wines
- 9. Wine tasting techniques
- 10. A survey of Italian, French, Croatian, ...

Main Content:

Enology and Olfactory Learning
● torna al Modulo2: Tangible User Interfaces for the wine sector

Attività Precedente | Attività Successiva

Raffaele Di Fuccio

Università di Foggia | Smarted | UNIV | UNIVERSITÀ DEL MOLISE

Raffaele Di Fuccio
Università di Foggia

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Module n. 3: The vineyard and the wine quality (UNIFG)

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Module n. 4: White and rosé wines (UNIZG)

The screenshot shows the EduOpen LMS interface. On the left is a navigation menu for the course 'COPERTINA'. The main content area displays the course title 'Enology and Olfactory Learning' and the current module 'Modulo4: White and rosé wines'. A video player is embedded, showing a presentation slide for 'White and rosé wines' by Ana-Marija Jagatić Korenika from the University of Zagreb. The slide includes logos for the University of Foggia, University of Zagreb, Smarted, and others. Below the video, there is a footer with navigation links, contact information, and legal notices.

eduopen Corsi Pathway Master Courseware

Emesso da: University of Foggia

Enology and Olfactory Learning

torna al Modulo4: White and rosé wines

Attività Precedente Attività Successiva

Ana-Marija Jagatić Korenika

Università di Foggia

UNIVERSITÄT ZAGREB

Smarted

UNIZG

UNIVERSITÄT ZAGREB

Ana-Marija Jagatić Korenika

Universitas Studiorum Zagabiensis

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Module n. 5: Red wines and aging (UNIFG)

The screenshot displays the EduOpen LMS interface. On the left is a navigation menu for the course 'COPERTINA', with 'Red wines and ageing' selected. The main content area shows a video player for 'Enology and Olfactory Learning' by Antonietta Baiano from the University of Foggia. The video title is 'Wine lovers prefer reds...'. The player includes a progress bar and a Creative Commons license notice: 'Creative Commons Attribuzione - Non commerciale - Condividi allo stesso modo 4.0 Internazionale'. The footer contains a grid of links for 'EDUOPEN', 'I CORSI', 'RICERCA', 'CONDIZIONI', 'PARTNER', and 'CONTATTI'. It also includes social media icons, the EduOpen logo, and a copyright notice: 'EduOpen LMS (c) Versione 2.0.0 DEV 19 Novembre 2018 - Tutti i diritti riservati'.

Module n. 6: Wine odors and defects: sensory evaluation (CU)

The screenshot displays the EduOpen LMS interface. On the left is a navigation menu for the course 'COPERTINA'. The main content area shows the course title 'Enology and Olfactory Learning' and the current module 'Wine odors and defects: sensory evaluation'. A video lesson titled 'Wine odors and defects: sensory evaluation' is highlighted in the menu and on the page. The video features Serkan Selli, a professor from the University of Cukurova, and is associated with the MERGO project. The footer contains navigation links, contact information, and a Creative Commons license notice.

Menu Items:

- 0. Indice
- 1. Innovative pedagogical MERGO approach in wine tasting
- 2. Tangible User Interfaces for the wine sector
- 3. The vineyard and the wine quality
- 4. White and rosé wines
- 5. Red wines and ageing
- 6. Wine odors and defects: sensory evaluation
 - Video Lesson 06 - Introduction (02: 29')
 - Video Lesson 06 - Conclusion (02: 35')
 - PDF Lesson 06
 - Test Lesson 06
- 7. Sweet, fortified and sparkling wines
- 8. Organic, biodynamic, and natural wines
- 9. Wine tasting techniques
- 10. A survey of Italian, French, Croatian, ...

Page Content:

Emesso da: University of Foggia

Enology and Olfactory Learning

● torna al **Modulo 6: Wine odors and defects: sensory evaluation**

Attività Precedente | Attività Successiva

Serkan Selli

Logos: Università di Foggia, Università di Bari, Università di Palermo, Smarted, OIBU, Università del Molise e Avellino

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University of Cukurova

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Module n. 7: Sweet, fortified and sparkling wines (VBNA)

The screenshot shows the EduOpen LMS interface. On the left is a navigation menu for the course 'COPERTINA' with 10 modules. Module 7, 'Sweet, fortified and sparkling wines', is highlighted in green. The main content area displays the title 'Enology and Olfactory Learning' and a sub-header 'torna al Modulo7: Sweet, fortified and sparkling wines'. Below this is a video player for 'Stéphane Becquet' with logos for 'Università di Foggia', 'SMARTED', and 'UNIVERSITÀ BIO-NOUVELLE-AQUITAINE'. The footer contains navigation links for 'EDUOPEN', 'I CORSI', 'RICERCA', 'CONDIZIONI', 'PARTNER', and 'CONTATTI', along with social media icons and a Creative Commons license notice.

eduopen Corsi Pathway Master Courseware

Emesso da: University of Foggia

Enology and Olfactory Learning

torna al **Modulo7: Sweet, fortified and sparkling wines**

Attività Precedente Attività Successiva

Stéphane Becquet

Università di Foggia SMARTED UNIVERSITÀ BIO-NOUVELLE-AQUITAINE

Stéphane Becquet
Vignerons Bio De Nouvelle-Aquitaine

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Module n. 8: Organic, biodynamic, and natural wines (ONAV)

The screenshot displays the EduOpen LMS interface. On the left is a navigation menu for the course 'COPERTINA', with the current module 'Organic, biodynamic, and natural wines' highlighted. The main content area shows the course title 'Enology and Olfactory Learning' and a video lesson introduction by Francesco Iacono. The footer contains a grid of links for 'EDUOPEN', 'I CORSI', 'RICERCA', 'CONDIZIONI', 'PARTNER', and 'CONTATTI', along with social media icons and a Creative Commons license notice.

eduopen Corsi Pathway Master Courseware

Emesso da: University of Foggia

Enology and Olfactory Learning

• torna al **Modulo8: Organic, biodynamic, and natural wines**

Attività Precedente Attività Successiva

Francesco Iacono

Università di Foggia SMARTED ONAV

Francesco Iacono
Organizzazione Nazionale degli Assaggiatori Vino - ONAV

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Module n. 9: Wine tasting techniques (UTAD)

The screenshot displays the EduOpen LMS interface. On the left, a navigation menu for the 'COPERTINA' course is visible, with 'Wine tasting techniques' highlighted in red. The main content area shows the course title 'Enology and Olfactory Learning' and the instructor's name 'Fernando Hermínio Ferreira Milheiro Nunes'. A video player is embedded, showing the instructor speaking. The footer contains various links and logos, including 'EDUOPEN', 'I CORSI', 'RICERCA', 'CONDIZIONI', 'PARTNER', and 'CONTATTI'. The footer also mentions 'EduOpen LMS è stato sviluppato da LMS of India & Centro Interateneo Edunova' and 'Ministero dell'Istruzione dell'Università e della Ricerca'.

Module n. 10: A survey of Italian, French, Croatian, Turkish and Portuguese grape varieties (ALL)

The screenshot displays the EduOpen LMS interface. On the left is a navigation menu for the course 'COPERTINA', with item 10 'A survey of Italian, French, Croatian, Turkish and Portuguese wine grape varieties' highlighted. The main content area shows the course title 'Enology and Olfactory Learning' and a video player featuring Sandra Pati from the University of Foggia. The footer contains a grid of links for 'EDUOPEN', 'I CORSI', 'RICERCA', 'CONDIZIONI', 'PARTNER', and 'CONTATTI', along with social media icons and a Creative Commons license notice.