

# Sector checklists viticulture

## Cluster: Viticulture & wine production

### Sector: Viticulture

#### Checklist Sector Viticulture & wine production

1. What is the total surface of the company?
2. How much space does viticulture have in use?
3. How much of the grape production is used for table grapes and how much for wine production?
4. What grapes are used (variety)?
5. Are they cuttings, and if they are they grafted, on what rootstocks.
6. What type of irrigation is used by the company?
7. How is wine production organised? (extern or by your own)

### Sector: Wine production

#### Checklist Sector Viticulture & wine production

1. Do you grow your own grapes or do you buy them?
2. What products do you produce (juice, wine, brandy etc.)?
3. What grape varieties do you process? (Hybrids or *Vitis vinifera*)
4. How is vinification organised (some pictures of the equipment)?
5. Do you make analysis of sugar, acid and pH at harvest?
6. What yeast, enzymes, sulphur etc. do you use?
7. How is pressing, fermentation, racking etc. organised?