Wine Growing is Viticulture with History

Bob Ong August 12, 2013

Time For Wine in Tampa, Florida, has shared much information about tasting wine and different varietals, but the process of growing grapes suitable for wine is the beginning of the wine making process.

(Tnewswire.net via -- August 12, 2013) Tampa, FL -- Viticulture is the name designated for the production and science behind growing grapes in a vineyard. The actual winemaking is labeled viniculture. The grape vine itself spans an area ranging from Western Europe to parts of the Caspian Sea near Persia. This grape vine is called Vitis vinifera. This vine has unique qualities that can adapt and even mutate when introduced to a new environment. Consequently, viticulture is found on every continent in the world except for Antarctica.

The viticulturist oversees many of the vine growing activities that include pruning, fertilizing, pest control, irrigation, and harvesting. Consequently, a viticulturist work hand in hand with winemakers since the responsibilities involve all the prerequisite steps to efficient winemaking.

Winemaking itself dates back to over 7,000 years ago. There is evidence from the Neolithic Period that man was winemaking where he domesticated Vitis vinifera in parts of what is now Georgia (country). Additionally, there was grape growth during the Early Bronze Age around 3200 BC.

With ancient civilization pictures and tablets that were carved into the walls, they demonstrate the existence of viticulture. Also pots and jars that were used to store grapes for winemaking were found. Certainly in Phoenicia and Roman times, there was winemaking and then throughout Europe as the influence of Spain and France were expanded through civilizations.

Midieval times or the Middle Ages had signs of viticulture whereby the Catholic monks harvested grapes for winemaking. Different regions found fertile grape growing while others did not. For example Northern Europe was not ideal for some grapes yet white varietals prospered there. As Roman expansion took place, people began understanding the effect of cool air flow and thus the creation of hillside farming along steep inclines.

Temperatures and soil were studied for optimum conditions for specific types of grapes. 30 to 50 degrees Centigrade seem to be the ideal temperatures for grape growing. Rainfall and sunshine were also understood to be key ingredients to the equation.

For more information about wines and their origins or where they can be bought, contact Time For Wine at (813) 664-1430 www.timeforwine.net 5462 56th Commerce Park Boulevard, Tampa, FL 33610 timeforwine@tampabay.rr.com

More articles from author: