

Renaissance Winery Pvt. Ltd,



Provided Guidance Making of Winery 2014-15

As a part of MoU with the Renaissance Winery the, students of the college taken to the renaissance winery factory, their students were given experimental understanding of making of the winery, the students were guided by Shri. Daine the wine making Director, he gave the practical demonstration and understanding of the process of fermentation, required for the manufacturing of wine.

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Practical Demonstration of Fermentation process for making of Winery 2015-16

The students were taken to the renaissance winery for the practical demonstration of making of winery, the students were taken to the Renaissance Winery, their students were provided guidance for the fermentation process for the manufacturing of the wine, for this the students were taken to the fermentation unit of the winery, Shri. Daine explained and showed the machinery for the fermentation process.

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Selection of different Grape Variety for Wine making 2016-17

The students were taken to the Renaissance winery, their the students were shown how the different variety of grapes were used for preparing different type of wines, how the selection of the grapes matters in preparation of the wine, the students were taken to the factory area, were different variety of grapes are stored some of the grapes are exported from the foreign countries like the Switzerland, Brazil etc. and how this variety effects in the making of winery.

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Process of Preservation of Wine Storage 2017-18



For this academic year 2017-18 the students of college, were taken to the renaissance winery storage section their the students were shown, how the wine is preserved, in the wine storage room, for the longer time period, the longer the time period the wine is stored the better the taste of the wine and also the cost of such wine is more in the market, in the storage some wine are saved in the glass bottles and some in the wooden barrels, this gave good understanding regarding preservation of wine to the students.

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