



**Report on Industrial Visit to Sula Vineyards, Nashik**

**1. Event Title:** Industrial visit to Sula Vineyards, Nashik.

**2. Event Date:** 7<sup>th</sup> April 2026

**3. Event Conduction Duration:** 10.30 am to 02.00 pm

**4. Event Venue:** Industrial visit to Sula Vineyards, Nashik.

**5. Name of Event Coordinators with contact details:**

- Mr. Jayant P. Parpalliwar ([jayant.parpalliwar@sandipuniversity.edu.in](mailto:jayant.parpalliwar@sandipuniversity.edu.in))
- Miss. Harshali Deore ( [harshali.deore@sandipuniversity.edu.in](mailto:harshali.deore@sandipuniversity.edu.in))

**6. Event Outline :**

The Department of Biotechnology organized an Industrial Visit to Sula Vineyards, Nashik, Maharashtra, with the objective of providing students with practical exposure to industrial fermentation technology and its applications in the wine industry. The visit was conducted for students and faculty members to bridge the gap between theoretical knowledge and industrial practices in biotechnology and bioprocess engineering.

The visit commenced with an orientation session by the technical experts of Sula Vineyards, who welcomed the participants and provided an overview of the winery, its history, production capacity, and its contribution to the Indian wine industry. The students were introduced to the fundamentals of wine production and the importance of controlled fermentation processes in ensuring product quality and consistency.

During the visit, students gained in-depth knowledge about the fermentation process involved in wine production, beginning from grape harvesting and sorting to crushing, juice extraction, fermentation, maturation, filtration, bottling, and packaging. The experts explained how different varieties of grapes are selected for the production of various types of wines and how fermentation parameters are optimized according to the desired product characteristics.

A detailed explanation was provided regarding the role of yeast in alcoholic fermentation, including sugar conversion into ethanol and the factors influencing fermentation efficiency. Students learned

about the major challenges encountered during industrial fermentation, such as microbial contamination, temperature fluctuations, oxygen management, inconsistent fermentation rates, and quality deviations. The industry experts also discussed various remedies and preventive measures adopted to overcome these challenges, including strict hygiene protocols, process monitoring, quality control measures, and automation systems.

The participants were introduced to different categories of wines produced at the facility, including red, white, rosé, and sparkling wines. The experts elaborated on the unique manufacturing processes associated with each wine type and highlighted the significance of maintaining specific fermentation and aging conditions to achieve the desired flavor, aroma, and quality attributes.

One of the major attractions of the visit was the observation of the industrial-scale fermentation units and bioreactor systems used for wine production. Students gained practical insights into the design, operation, and maintenance of large stainless-steel fermenters. The experts explained the importance of temperature control systems, agitation mechanisms, process monitoring instruments, and cleaning-in-place (CIP) systems in ensuring efficient fermentation and product quality.

The students also visited the isolated production zones and quality control sections of the winery. The significance of maintaining separate operational areas to prevent contamination and ensure compliance with industrial standards was explained in detail. The quality assurance team demonstrated various quality assessment procedures, including physicochemical analysis, microbial testing, sensory evaluation, and product validation techniques employed before market release.

Furthermore, the experts discussed the integration of biotechnology, microbiology, and process engineering principles in large-scale wine manufacturing. Students were exposed to industrial practices related to process optimization, production planning, storage conditions, inventory management, and regulatory compliance in the beverage industry.

The industrial visit provided valuable exposure to real-world bioprocess operations and enhanced students' understanding of fermentation technology beyond classroom learning. The interaction with industry professionals enabled participants to appreciate the practical challenges involved in scaling up fermentation processes and maintaining product quality in commercial production environments.

The Department of Biotechnology expresses its sincere gratitude to the management and technical team of Sula Vineyards for providing an excellent learning opportunity and for sharing their valuable expertise with the students and faculty members.

#### **Outcome of the visit:**

The industrial visit to Sula Vineyards, Nashik significantly enhanced the participants' knowledge of industrial fermentation, bioreactor operation, quality control practices, and biotechnology applications in the wine industry. The visit also created awareness about career opportunities in fermentation

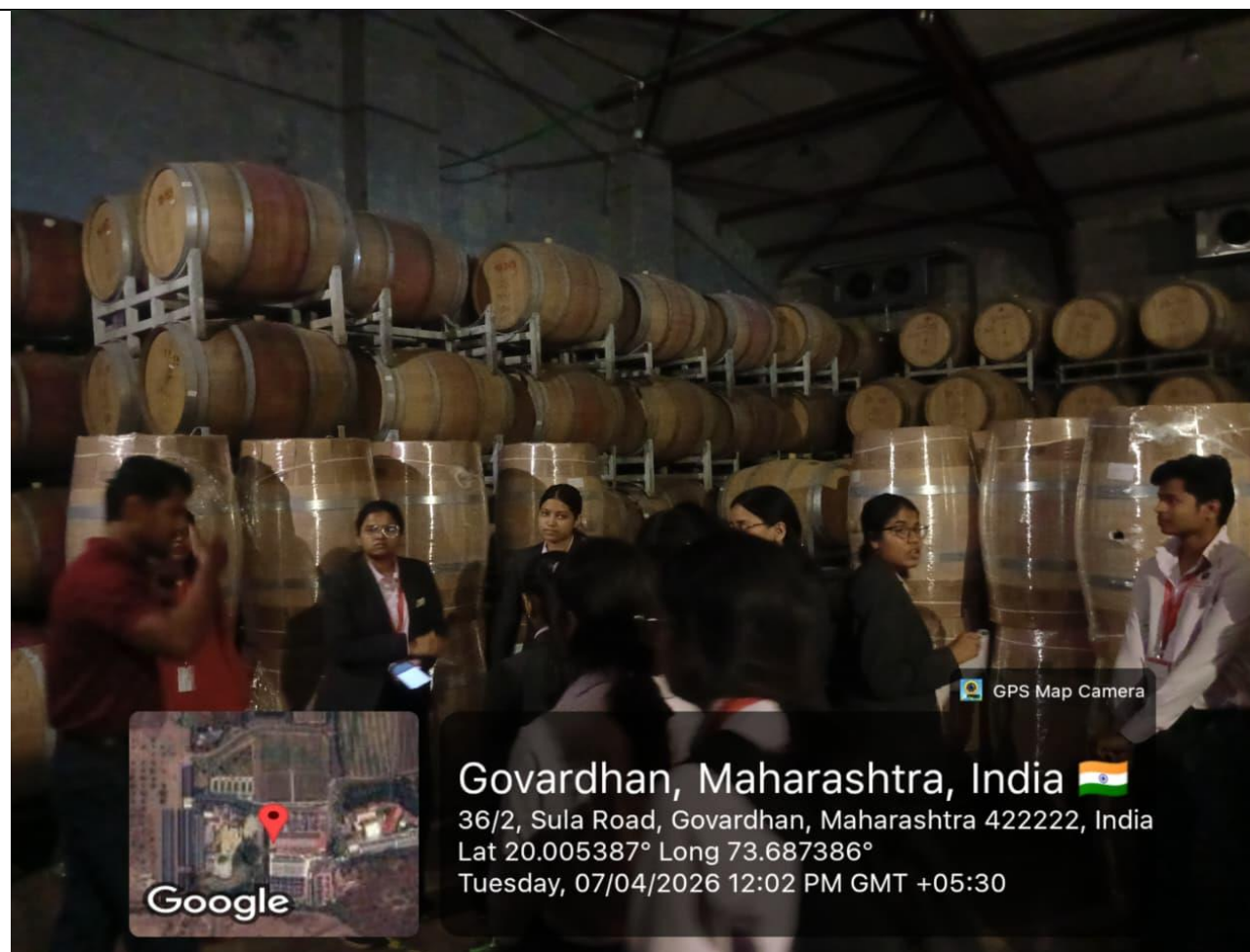
## 7. Event photos.





**Resource person Mr. Shreyas, explaining the fruit processing section at Sula Vineyards.**





**Students at product maturation section of Sula Vineyards.**



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