



OENOBIO:
Organic viticulture and enology
2nd Summer school OENOBIO 2020
March 28th-April 24th, 2020
Universitat Rovira i Virgili (URV). Tarragona

OENOBIO aims at developing relevant and high-quality skills in the field of organic vine and wine production involving several European partners with a reputation of excellence in their field. The results of OENOBIO aims at supporting individuals in acquiring and developing key skills and competences in the field and to foster employability and professional development in a constantly growing and evolving field.

The outcome of OENOBIO will help designing and developing a specific curriculum that matches the needs of the sector and will prepare students to the labor market. The project reinforces cooperation between higher institutions and the professional world.

The OENOBIO Consortium is composed of:

- Université de Bordeaux, France (Coordinator)
- Universitat Rovira i Virgili, Spain
- Università de Torino, Italy
- Universitatea de Stiinte Agronomice si Medicina Veterinara din Bucuresti, Romania
- Hochschule Geisenheim University, Germany
- Vignerons Bios Nouvelle Aquitaine, France
- Ecovin, Germany

Objectives of the Second Summer School:

- Provide the basic and advanced knowledge of organic viticulture and winemaking.
- Know the researchers and producers of organic wines and the philosophy and practices underneath.
- Create common grounds for the interaction between Universities and producers from different European countries.

Course structure:

A one-month open course on viticulture and oenology will give the appropriate complement for students from the different Universities on organic viticulture and wine making. The course will consist in online talks in asynchronous mode. There will be an optional questionnaire to fill at the end of the course to recognize the achievement of the contents with 2 ECTS.

Registration:

Registration is free. Each participant has to register via their own university of origin. Registration will be open on 9th March until 22nd March.

Schedule

The lectures will be asynchronous, hosted in a Moodle platform and the students should attend between the March 28th and April 23rd. The students will have the possibility to ask doubts to the presenters through a public chat with the presenter.

Program	SPEAKERS
Research in post-harvest treatments for the production of organic wines.	Simone Giacosa. University Torino
Biodiversity and Viticulture.	Ralph Dejas. ECOVIN
Organic viticulture from the grapevine point of view: secondary metabolites in organic and conventionally grown grapevines.	Alessandra Ferrandino. University Torino
Soil-Under vine & cover crop management.	Yvette Wohlfahrt & Mathias Scheidweiler. Hochschule Geisenheim University
Legislation of organic production in viticulture and oenology.	Nuria Valles, Daniel Mirabete. Consell Català de la Producció Agrària Ecològica.
Objectives and principles for organic wines.	Pierre-Louis Teissedre. Université de Bordeaux.
Soil microbial and arthropod biodiversity under organic and biodynamic viticulture.	Johanna Döring. Hochschule Geisenheim University
Organic winemaking regulatory implications in the support for organic products in Romania: a SWOT evaluation.	Arina Oana Antoce. University of Agronomic Sciences and Veterinary Medicine of Bucharest
Wines without sulphites.	Stéphane Becquet Vignerons Bio Nouvelle Aquitaine
Organic wine market in France and export.	Anne Hubert. Vignerons Bio Nouvelle Aquitaine
Red winemaking adapted to organic wines.	Joan M Canals-URV

Evaluation

A questionnaire will take place on Saturday 24th April for students who want to recognize the assistance with 2 ECTS. It will consist in 55 questions of multiple-choice answer in two hours.