



CALL FOR APPLICATIONS TO PARTICIPATE IN THE SUMMER COURSE

COOL CLIMATE VITICULTURE AND CLIMATE CHANGE. TRADITIONS AND FUTURE CHALLENGES

**Five European Union countries are organising a joint summer course in Eger,
Hungary**

Students' travel, accommodation and living expenses will be supported!

Date: 28 August– 02 September, 2023

Participants: Students (Viticulture and Enology), teachers and academics of the following institutions:

1. University of Padova – Italy
2. University of Cadiz – Spain
3. Polytechnic Institute of Braganca - Portugal
4. EPLEFPA de Bordeaux-Gironde - France
5. Eszterházy Károly Catholic University - Hungary

Course description:

Climate change is having an increasing impact on the world's grape and wine production. Rising average temperatures, spatial and temporal variations in precipitation and the increasing frequency of unexpected extreme weather events are challenging grape and wine producers. Europe's traditional wine regions are no exception to the effects of climate change. The products of traditional wine regions, with their unique style, are the result of local, specific, unique characteristics - terroir, variety, local knowledge. The specificities are closely linked to the local environment, so climate change can have a significant impact on the specific products of these wine regions.

The summer course in Eger, Hungary, is the first joint cooperation between educational institutions from five countries. The event will be attended by academics and students from the organising countries. The one-week course will focus on climate change



issues in the cool climate growing areas. During the summer course, the characteristics of climate change, its general impact on viticulture, short and long-term adaptation strategies will be discussed. The course will cover different wine regions, their environmental conditions, varieties, viticultural and oenological technologies, winemaking philosophy, their specific wines and culture behind the unique products. Finally, good practices will be visited and they will give students an insight into how local producers are trying to adapt to climate change.

Proposed topics and activities:

- About climate change in general
- Climate change and viticulture in cool climate growing areas
- Local varieties. Variety assortment and climate change.
- Emblematic and traditional wines, grapegrowing and winemaking technologies
- Wine sensorial evaluation - local wines and varieties
- Vineyard and cellar visit in Eger and Tokaj wine regions
- Climate change mitigation technologies in the vineyard
- Good practices

Application requirements:

- students of Viticulture and Enology Science and Technology of University of Padova registered at the 2nd or 3rd year
- a letter of motivation in English
- good English language skills
- good academic/study achievement

After the applications, the students will be evaluated on their achievements and through an interview.

The course is open to a maximum of 8 students per country. Participation in the course is free of charge.

Unit costs:

- **travel cost:** 275 € (Italy)
- **living expenses:** 58 €/day (for travel days as well)

The institutions may give extra support to their students, at their own decision.



Co-funded by
the European Union

Deadline for applications: The following [Application form](#) should be sent electronically by 23 June 2023 to the following email address: direzione.dafnae@unipd.it

More information: Prof. Franco Meggio

email: franco.meggio@unipd.it

Cell phone: +39 049 8272863

The project is co-funded by the European Union. ERASMUS+ KEY ACTION 2: Cooperation for innovation and the exchange of good practices. Cooperation partnership in higher education. 2021-2-HU01-KA220-HED-000050361. Project title: Improvement of educational background of viticulture and enology to mitigate the negative impact of climate change.

