

# Sanguis Jovis Summer School 2018 II<sup>^</sup> Edition

**"CLIMATE, VINE, WINERY, MARKET.** 

What will the Sangiovese of the future look like ?"

Montalcino, 10-14 September 2018

fondazionebanfi.it info@fondazionebanfi.it



### Sanguis Jovis Summer School Second Edition

### PRESIDENT: Professor Attilio SCIENZA

**DIRECTOR:** Professor Alberto MATTIACCI

### **ADMISSION ANNOUNCEMENT**

Fondazione Banfi, recognized by the Italian Presidential Decree of 2 May 1986, based in Montalcino, Castello di Poggio alle Mura, establishes the second edition of the *Sanguis Jovis* Summer School on the topic "CLIMATE, VINE, WINERY, MARKET. What will the Sangiovese of the future look like?" in collaboration with Scuola Permanente dell'Abitare.

#### 1 – Purpose

The *Sanguis Jovis* Summer School aims to create an original training course, seeking to innovate the mentality and culture of wine professionals and to project it into the future in the spatial coordinates of globalization. The cultural model of reference is the preparatory course organized in Berlin in the 1920s, as part of the *Bauhaus* Rationalist Movement.

*The Classroom*. The course intends to create a joint classroom, gathering on one side young graduates and researchers, with their curiosity and their desire to experiment, and on the other professionals and managers of companies, who bring their consolidated expertise, primarily from the wine industry, but also from other areas of the production-consumption chain.

*The Lecturers.* Academics and non-academics, belonging to the worlds of culture and technology, biological sciences and liberal arts. Their challenge is to bring knowledge to the problems of production and the market, stimulating innovation, and thus creating a new scientifically robust and culturally lively understanding among wine professionals.



Joining those who already work in the wine industry and those who aspire to do so, the teaching staff from different backgrounds and scientific perspectives will stimulate an extraordinary circulation of technical and cultural information, helping the participants to understand how the world of knowledge is evolving and how this will affect production and marketing.

*Last but not least*, the residential formula of the course will favor the establishment of quality interpersonal bonds, destined to last over time and to increase the network of colleagues and, hopefully, friends for every participant.

### 2- Organization of Educational Activities

The 2018 course is held in Italian and takes place in a *residential mode* - full-time teaching and residency at the course location for the entire duration of the course.

The educational activities are composed of 50 (fifty) hours of educational activity. The program also fully embraces the afternoon and evening, offering a series of activities to facilitate learning and exchange. For this purpose, support tutors will be involved.

The educational activities will take place in Montalcino at the Officina Creativa dell'Abitare (OCRA) in via Boldrini 4, and at Castello Banfi.

At the end of the course, each participant will receive a Certificate of participation. Attendance of the educational activities of the course is mandatory and must be attested with the signatures of the participants; absences for more than 25% of the total hours of classes will not allow to obtain the Certificate. In the event of non-attendance, low achievement or otherwise questionable behaviour, the Director may decide to suspend or exclude such participant. In such cases, the paid registration fees will not be refunded.

#### 1 – Duration and Number of Places Available

Lessons will start on September, 10 2018 and will end on September, 14 2018, with a farewell dinner at Castello Banfi, during which Certificates of participation will be issued.

The number of participants is limited.



The maximum number of participants is **20**, while the minimum number, necessary to launch the course, is **15**.

The study places are divided into a variable number:

- 50% -75% equal to a total number of participants ranging from 10 to 15 *students*;
- 25% -50% equal to a total number of participants ranging from 5 to 10 *professionals.*

*Student.* Participation is open to individuals holding a three-year university degree, four-year university degree (former system), or a Specialist/ Master's degree, without age or citizenship limitations. To qualify for the *Student* category, the degree must be have been obtained no more than three years before the date of this announcement.

The *student* must be unemployed at the time of acceptance of the application by the School. This is also considered to be the case if the student is engaged, at the time of acceptance of the application by the School, in a curricular internship (formative internship).

Candidates are preferably graduates in scientific disciplines related to viticulture and enology, or graduates in economics or communications, from an Italian university or another equivalent higher education institute, or must hold another equivalent qualification obtained at another University, provided it is legally recognized in Italy.

The holders of degrees obtained in Italy can also access the course on the basis of the system previously in force before the university reform by Ministerial Decree 509/99, which is equivalent to one of the above classes, as shown in the ministerial chart (https://www.cun.it/uploads/3852/par 2009 04 23.pdf?v).

*Professional.* The course is also open to those working in productionconsumption and wine communication, in Italy or abroad, without age or citizenship limitations.

Regardless of the condition of the qualification, the school considers "professional" anyone who is professionally engaged or employed, except for the internship (apprenticeship) - in a company or in any other type of production organization.

Working condition is considered with a greter importance than the student one.



### 2 – Admission of Auditory Students

On the indication of the Board, auditory students, *students* or *professionals*, may be admitted to specific days or events, up to a maximum of one (1) day per person. The candidate admitted to the *Sanguis Jovis* Summer School as an auditory student must pay a registration fee of  $\in$  150,00 (a hundred and fifty Euros) in a single instalment within a week from the confirmation of admission.

- Bank transfer to: Banfi Foundation IBAN IT 97 Z 01030 25500 000000419052

The maximum number of auditory students per day will be three (3).

At the end of their attendance, auditory students can require attendance certificates signed by the Director.

### 3– Incompatibilies

Participation in the *Sanguis Jovis* Summer School is not incompatible with any other training and/or professional activity.

### 4- Admission Procedure

To take part in the admission contest, candidates must adhere to the following procedures:

#### Step 1 - Registration

The candidate must register on the page:

https://fondazionebanfi.it/it/summer-school-sanguis-jovis/

#### Step 2 – Preparation and submission of the admission application

Candidates shall prepare their admission applications, on plain paper using Attachment 1 of this Announcement (or downloading it from the site), completing and signing the form.

The following documents must be enclosed with the application , on pain of exclusion:

- Photocopy of a valid identity document (Identity Card - Driving License - Passport);



- Curriculum vitae;
- Declaration of consent for the processing of personal data (Attachment 2);
- Recent photo.

The admission application, accompanied by the aforementioned attachments, must be received **by 10 August, 2018**, by e-mail at the following address:

info@fondazionebanfi.it

Applications submitted in a manner other than indicated herein will not be considered.

Applications submitted after the deadline set by this Announcement will not be accepted.

#### **Step 3 – Admssion Test**

To be admitted to the course, the candidate will be assessed according to the profile presented in the application.

In addition to the evaluation of qualifications, the candidate can be invited to a technical-motivational telephone interview with the Director, via *Skype*.

#### Step 4 – Publication of the list of admitted students

At the end of Step 3, as of 28 August 2018, a list of admitted candidates will be compiled and published on the *Sanguis Jovis* Summer School 2018 webpage.

Candidates are *admitted* to the course if their name appears on the aforementioned list;

*Eligible* candidates are admitted to the course only following the renunciation of one of the previously admitted participants.

If one of the admitted participants fails to pay the admission fee on time, this will be considered a *withdrawal* and therefore, he/she will lose their right to participate.

The publication of the aforementioned list is valid as the official communication to the interested parties. Personal communications will still be sent to the email address indicated on the application form.

### 7- Registration Fee payment

The candidates admitted to the *Sanguis Jovis* Summer School must pay the registration fee of  $\in$  700,00.

The fee must be paid in a single instalment within a week from the date of admission.

The payment can be made as follows:



### - Bank transfer to: Banfi Foundation IBAN IT 97 Z 01030 25500 000000419052

### 8- Loans and/ or Scolarships

For the 2018 edition of the *Sanguis Jovis* Summer School, ten (10) scholarships will be provided to cover the total enrollment fee, for participants entering in the *Student* category.

The scholarships are awarded in accordance with the ranking of the admitted students, possibly following the criteria indicated by the donors.

The *Summer School* scholarships will be provided by companies from the wine industry and other related industries, from production to marketing, including those involved in the assistance and supply of technical materials. These companies will also be promoted during the course.

### 9 – Participation Fee

The fee represents a partial contribution to the costs of the *Sanguis Jovis* Summer School incurred by the Banfi Foundation, and therefore confers the right to:

a. participate in all the *educational activities* planned for the course;

b. receive specific *teaching materials* in digital form and, where appropriate or necessary, on paper;

- c. receive the *student kit*;
- d. insurance coverage;
- e. access the wi-fi *connection* in the School spaces;
- f. enter the *Alumni* community giving the right to participate in future activities of *Sanguis Jovis* on preferential terms;
- g. participate in the official social events of the program;
- h. full board at OCRA;
- i. accommodation in OCRA spaces, in rooms with 4-6 beds.

Consequently, the fee does not include a choice of accommodation other than the accommodation provided by OCRA, any meals not included in the official program, transport and travel expenses, and any other item not expressly indicated in the previous list.



### 10 – Withdrawal

The admitted participants who intend to withdraw from the course must give written notice to the Director, to the email address: info@fondazionebanfi.it

The already paid registration fees are not refundable.

### **11** – Information Reference Professors:

Prof. Attilio Scienza, President Prof. Alberto Mattiacci, Director

Course secretary: Dott.ssa Chiara Naso Address: Castello di Poggio alle Mura, 53024 Contact telephone numbers: Mobile: +39 333 655 3999 Landline: +39 0577 840 422 E-mail: <u>info@fondazionebanfi.it</u>

Montalcino, June, 8, 2018



### **Attachment 1**

### **APPLICATION FORM**

### SANGUIS JOVIS Alta Scuola del Sangiovese

### *"CLIMATE, VINE, WINERY, MARKET: What will the Sangiovese of the future look like?"* 10-14 September 2018

The Undersigned

Mobile phone number ...

Email address ...

Skype ....

### Asks to be admitted to the

Sanguis Jovis Summer School established at the Banfi Foundation for 2018.

For this purpose, please see attached herewith:

- Photocopy of a valid identity document (Identity Card Driving License Passport)
- Curriculum vitae;
- Declaration of consent for the processing of personal data (Attachment 2);
- Recent photo.

The undersigned declares to have read and to approve the admission announcement in all its points, to be in possession of all the requisites provided therein, and to be aware that, pursuant to Legislative Decree no. 445/2000, the issuing of false or incomplete declarations constitutes a criminal offense.

Place and date

### Signature of the candidate



### Attachment 2

Information pursuant to Legislative Decree 196/2003 - Personal Data Code

### SANGUIS JOVIS

### Alta Scuola del Sangiovese "CLIMATE, VINE, WINERY, MARKET: What will the Sangiovese of the future look like?"

### 10-14 September 2018

### Purpose of processing

Pursuant to Article 13 of Legislative Decree n.196 / 2003 the data you supplied will be processed in the indispensable measure and for the purposes connected to the registration and attendance of the course.

### Methods of processing and interested parties

### Data will be processed manually and electronically.

The data may be communicated to institutions or public and private entities if strictly necessary for the purposes of carrying out the educational activities of the course.

### Nature of the provision of data and consequence of any refusal

The provision of data is mandatory, and any refusal to provide such data makes it impossible to complete enrollment in the course and to manage any related procedures, as well as the educational activities.

### Data title holder and data manager

The data title holder is Fondazione Banfi, in the person of its legal representative and President, Rodolfo Maralli, domiciled for the office at its headquarters. The data manager is the Director of the education/advanced education/Master's course.

#### Rights pursuant to art. 7 of Legislative Decree no. 196/2003 Right to access personal data and other rights

The interested party has the right to obtain confirmation of the existence or nonexistence of personal data concerning his/her person, even if not yet registered, and the related communication in an intelligible form.



The interested party has the right to obtain information with regard to:

a) The source of the personal data;

b) the purpose and processing methods;

c) the logic applied in case of processing performed with the aid of electronic tools;

d) the identity details of the title holder, employees, and the representative designated pursuant to Article 5, paragraph 2;

e) the entities, or categories of entities, to whom the personal data may be communicated, or to whom the data may be communicated in their capacity as designated representatives of the State, of managers, or employees.

The interested party has the right to obtain:

f) the updating, rectification or, when relevant, integration of data;

g) the cancellation, transformation into anonymous form or blocking of data processed unlawfully, including data not needed to be stored for the purposes for which the data were collected or subsequently processed;

h) certification that the operations as per letters a) and b) were made known, including their contents, to those to whom the data were communicated or disclosed, except where this is impossible or involves a commitment of resources clearly disproportionate to the protected right.

The interested party has the right to oppose, in whole or in part:

i) for legitimate reasons, to the processing of personal data concerning his/her person, even though they are relevant to the purpose of the collection;

j) to the processing of personal data concerning his/her person for the purpose of sending advertisement or direct sales material or for carrying out market research or commercial communication.

### Place and date

### Signature of the candidate



### **Attachment 3**

### SANGUIS JOVIS Alta Scuola del Sangiovese

## *"CLIMATE, VINE, WINERY, MARKET: What will the Sangiovese of the future look like?"*

### 10-14 September 2018

### The practical-theoretical path: Course location and the Academic staff

Mornings are aimed at developing the fundamental scientific and technical skills to successfully operate in the enhancement and interpretation of Sangiovese grapes.

The front-end teaching takes place in the classrooms of Complesso di Sant'Agostino in Montalcino, and is entrusted to to the leading experts of the disciplines involved (genetics, geo-pedology, cultivation technique, eco-physiology of maturation, oenological chemistry, technique of fermentation and aging, sensory analysis) of the Universities of Milan, Florence, Piacenza, Pisa and the centers of the CREA Vine, CREA Soil Science and FEM of S. Michele all'Adige – in addition to some of the most famous winemakers working in Tuscany.

### The field experience: analysis of case studies

Field activities are aimed at comparing theoretical knowledge of young researchers with the practical knowledge of technicians working in Tuscan companies, who will be expected to face with practical cases of study, such as:

- The recognition of the different geological matrices,
- their role in the Sangiovese quality,
- the evaluation of the impact of some cultivation techniques on the ripening of the grapes,
  - verification of oenological interventions on sensory profiles,
  - the aging aptitude of the wines.

Visits to the countryside and meetings in the cellar are included in these specific activities.

The *fieldwork* will be reserved for the study of cases of excellence, which will be given a great importance in the preparation of the material - to be evaluated collectively.



### **SUMMARY PROGRAM**

### Program

Classes are held every day from 9 AM to 6 PM. Every evening, after classes and before dinner, there will be a guided discussion on the daily topics.

> *Monday 10 September* Vine response to the climate change

### **Tuesday 11 September**

The impact of climate change on physical, chemical and byological features of soils and on vine deseases

### Wednesday 12 September

Crop management techniques to mitigate the effects of climate change in relation to the sustainablity

### **Thrusday 13 September**

The impact of the climate change on wine composition, micriobiological and oenological interventions

### **Friday 14 September**

New climate, new markets?