



ASSOENOLOGI
IL VINO PER CULTURA E PROFESSIONE

International Web Summer School

“Beyond the State of Art”

The purpose of the INTERNATIONAL WEB SUMMER SCHOOL is to gather highly qualified researchers to talk about scientific topics. In fact, the acquisition of knowledge in online teaching has allowed teachers and researchers from various parts of the world to virtually meet themselves and exchange information and results, which otherwise would have been almost impossible. The extreme availability shown by the scientific world to this interactive activity, whatever the time lapse was, gave birth to the idea of creating this virtual Summer School about vine and wine, inviting internationally renowned colleagues to talk about frontier topics. The school is addressed not only to viticulture and oenology students from all over the world but also to operators (winemakers and producers) and will be held in English. Each teacher will carry out one-hour lesson.

With the support of



Dipartimento di Scienze Agrarie,
Alimentari e Agro-ambientali



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA

Dipartimento per la innovazione nei sistemi
biologici, agroalimentari e forestali

Sessions will be moderated by **Fabio Mencarelli**, teacher of Enology II, enological tanks and apparatus – University of Pisa



Fabio Mencarelli

- **Who can apply:** students of viticulture and enology, researchers, winemakers, growers
- **Language:** English
- **Registration fee:** Assoenologi members and students 100 €
Others 150€

• **The registration deadline is July, 3 2020**

Click here to register:

<https://www.assoenologi.it/evento/webinar-beyond-the-state-of-art-international-web-summer-school/>

- **4 training credits will be awarded for each lesson to members of Assoenologi**
The credits for university students will be assigned by decision of own Academic Institution

Program:

Tuesday, July 7, 2020 at 9am

What we have learn from the applications of infrared in the vineyard and winery?
Teacher Daniel Cozzolino (UQ University, Australia)

Wednesday, July 8, 2020 at 11am

New tools and sensors for vineyard monitoring.
Teacher Javier Tardaguila (University of La Rioja, Spain)

Wednesday, July 8, 2020 at 6pm

Phenolic extractability and how region and winemaking parameters can impact this.
Teacher Anita Oberholster (University of Davis, California)

Thursday, July 9, 2020 at 9am

The impact of bushfire smoke on grapes and wine.
Teacher Kerry Wilkinson (University of Adelaide, Australia)

Friday, July 10, 2020 at 6pm

New method for SO₂ analysis.
Teacher Andrew Waterhouse (University of Davis, California)

List of Teachers



Andrew Waterhouse

Professor of Enology at the
University of California, Davis,
Director of the Robert Mondavi
Institute of Wine and Food Science



Anita Oberholster

Associate Specialist in Cooperative
Extension in Enology,
University of California, Davis



Kerry Wilkinson

Professor of Enology, School of
Agriculture, Food and Wine,
University of Adelaide, Australia



Daniel Cozzolino

Professor in Food Chemistry,
Centre for Nutrition and Food
Sciences, University of Queensland,
Australia



Javier Tardaguila

Professor of Precision Viticulture,
University of La Rioja, Spain