

VIGNERONS d'EUROPE

„Vintners,
Vineyards
& Wine“

Tuscany,
December
5 - 7

Vignerons from all over Europe will meet in Tuscany to discuss environmental, social and economic sustainability, as well as the quality of European wine production. During *Vignerons d'Europe* the exchange of ideas between winegrowers will be enriched by contributions of important personalities from the fields of research, culture and agriculture. Vignerons d'Europe will give life to a European network of vignerons and will issue a “European Manifesto for Sustainable Winegrowing and Winemaking”.

Conviviality, sustainability and network will be the keywords for Vignerons d'Europe 2009.

The Seminars of Vignerons d'Europe

The seminars will be organized as follows: at the beginning of each session there will be a presentation by 3 or 4 experts and producers to introduce the topic. Discussions will then be open to all those present, with contributions being short and concise so as many winegrowers as possible can take part. At the end of the seminar those present will be asked to assist in drawing up the final Document, which will be edited during the three day event and presented on December 7.

The Vignerons d'Europe Market

On Monday December 7 the wines of the participating Vignerons will be up for tasting and for sale in a unique and authentic market of European wines.

A HOSPITABLE LAND

Slow Food Tuscany is working to create a network of people involved with the wine sector and the public. Before and after *Vignerons d'Europe* event, Tuscan winegrowers and Slow Food Convivia will offer hospitality to winegrowers, members and convivia from other parts of Italy and Europe. While offering convivial hospitality, members of the “Terra Madre in Tuscany” network will involve European winegrowers and their wines, organize meetings, discussions and convivial encounters through a lively dynamic network of winegrowers from across Europe. The *Vignerons d'Europe* event will participate in the worldwide Terra Madre Day.

For further information or registration:

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Program

Saturday December 5 – Montecatini Terme (PT)

10.00-14.00 Teatro Verdi, box office: **Registration of the participants**

10.00-14.00 “Il Tettuccio” Thermae: **reception of the participants** *Terra Madre Day Eat locally*
Tasting of regional wines and products from the province of Pistoia. During the reception we'll encourage the exchange of wine bottles among the *vignerons* as a sign of friendship.

15.00 **Opening speeches**

- Giuseppe BELLANDI, Mayor of Montecatini Terme
- Federica FRATONI, President of the Province of Pistoia
- Claudio MARTINI, Governor of the Region of Tuscany

16.00-18.30 ***Vignerons d'Europe for sustainable European viticulture and winemaking***

- Xavier DE VOLONTAT (Château Les Palais - Languedoc-Roussillon, France)
- Hansjörg REBHOLZ (Oekonomierat Rebholz - Renania-Palatinato, Germany)
- Primoz LAVRENČIČ (Kmetija Sutor - Vipava, Slovenia)
- D. Justo CASADO DELGADO (Centum Cadus - Duero, Spain)
- Costantino CHARRERE (Les Crêtes - Valle d'Aosta, Italy)
- Carlin PETRINI (President of Slow Food International)

Sunday December 6 - Montecatini Terme (PT)

09.00–13.00 **Seminar “Identity and ethics of the Winegrower”**

Producing wine is not an industry. The identity, history and culture of European winegrowing have inestimable value. Winegrowers, who are responsible for defending this heritage, have to consider the qualitative, sanitary and social requirements of producing wine. The seminar will look at the ethics of production, development and commercialization, the present role of small-scale winegrowers and their economic and social prospects.

Moderator: Philippe CHAUDAT (CNRS-MNHN/University of Paris V, France)

09.00–13.00 **Seminar “Water, Soil and Resources of the Local Area”**

Winegrowers use local resources. How is it possible to produce while managing environmental effects and preserving natural resources? How can one address health issues and manage waste? Plowing, equipment, fertilizers, processing and treatments. An assessment of the production benefits and environmental impact of agricultural practices will indicate the sustainable approaches to winegrowing we should adopt.

Moderator: Uwe HOFMANN (ECOVIN, Germany)

12.30–14.00 Lunch break

- 14.30–18.00 **Seminar “Fermentation, Adjustment and Aging of Wine”**
 Nowadays a range of activities are undertaken at the winemaking stage. Many involve technological interventions, additives, adjustments, chemical transformations etc. Which winemaking practices can help to assure the quality, sustainability and identity of a wine, as well as pleasure in drinking it?
Moderator: Paul WHITE (Journalist, New Zealand)
- 14.30–18.00 **Seminar “Plants, Viticulture and Diseases”**
 Selection, protection and management of plant material, propagation and grape quality. What techniques and practices should be implemented to preserve existing viticulture biodiversity and the long-term preservation of European vineyards?
Moderator: Erika MAUL (JKI-IRZ, Germany)
- 18.30 **Preparation of the “European Manifesto for Sustainable Winegrowing and Winemaking”**, by the seminar commissions [consisting of moderators, speakers and winegrowers]
- 20.00** Teatro Verdi: **Convivial dinner and festivity of Vignerons d'Europe**
Terra Madre Day "Mangiare locale"

Monday December 7 - Firenze

- 9.00-11.30 Florence city hall, Salone dei Cinquecento of Palazzo Vecchio
Greetings by the Mayor of Florence Matteo Renzi
Words by Roberto Burdese President of Slow Food Italy
Lecture and approval of the “European Manifesto for sustainable viticulture and winemaking”
- 11.30-12.30 **Conclusions** by Carlo Petrini (President of Slow Food)
- 12.30-13.30 Lunch break
 Tasting of Slow Food Presidia and Food Community products on the Earth Market and in the Vignerons d'Europe market in Florence.
- 14.00-20.00 **Florence** P.za Santissima Annunziata
Market of the Vignerons d'Europe & the Earth markets
 Tasting stand by the *vignerons*.
 Entrance and glass 8 €, Slow Food members 5 €
 The wines of the participating winegrowers of *Vignerons d'Europe* will be up for tasting and for sale in a unique and authentic market of European wine, together with Slow Food Presidia and Food Community products, as well as products by farmers and artisans of Tuscany.

From Tuesday December 8

Various initiatives of the “Terra Ospitale” Program– Tuscan vintners and Slow Food Convivia host the European vignerons on their territory.