

**University of
Verona**

**Welcome
week**

**3-11
December
2025**

Program

Wednesday 3.12, h12.30-13: Presentation of the EU-GIFT Project.

Thursday 4.12, h12.30-13.30, Villa Eugenia Conference hall: Technological, biotechnological and marketing aspects of Geographical Indication products from Verona appellations in the context of climate and market changes - Session 1 (with online connection for remote EU-GIFT students).

Lunch offered by the organizers.

Tuesday 9.12, h12.30-13.30, Villa Eugenia Conference hall: Technological, biotechnological and marketing aspects of Geographical Indication products from Verona appellations in the context of climate and market changes - Session 2 (with online connection for remote EU-GIFT students).

Lunch offered by the organizers.

Wednesday 10.12, h12:30-13.30, Visit to the new campus facilities: experimental vineyard and greenhouses, experimental winery, post-harvest fruit drying facility, smart analytical technologies laboratory.

Thursday 11.12, h12:30: Rapid methods for monitoring the winemaking process (demonstration in the experimental winery).

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Technological, biotechnological and marketing aspects of Geographical Indication products from Verona appellations in the context of climate and market changes

Session 1 (<https://univr.zoom.us/j/82159087783>)

Prof. Maurizio Ugliano: Chemical markers and technological variables in the expression of geographical identity of Valpolicella red wines.

Prof. Angelo Zago - Synergies among cooperative forms and cooperating territories: The case of GIs and the wine sector (online presentation).

Prof. Marianna Fasoli: Technological/biotechnological solutions for climate change mitigation in grape varieties of the Valpolicella area.

Prof. Fabio Favati: Novel technologies for the recovery of bioactive compounds from food waste.

Session 2 (<https://univr.zoom.us/j/82058336227>)

Prof. Claudio Zaccone: Influence of global warming on agricultural soil quality and crop yields.

Prof. Federico Battista: Valorization of grape pomace in a biorefinery perspective (online presentation).

Prof. Giovanna Felis: Fermented foods and beverages with geographical indication and reuse of by-products in a sustainability and circular economy perspective.

Prof. Claudia Bazzani: Terroir and consumer choices.

